

# RAINFOREST

## RESTAURANT & LOUNGE BAR

### signature share platter

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89

**lemon pepper squid**, chilli, dill, red onion & aioli GF | DF

**macadamia crusted barramundi**, feta, lime & chive GF

**chicken tenders**, coconut & panko crumbed, lime aioli

**shoestring fries**, aioli V | GF | DF | VGO

**bao buns (2)**

- beef short rib, pickled cucumber, chipotle DF

- halloumi, house slaw, maple mustard V

- crispy pork belly, house slaw, sriracha aioli DF

**loaded slaw**, wombok, capsicum, red onion, cucumber, carrot, charred corn, house dressing VG | GF

### small plates

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**lemon pepper squid**, chilli, dill, red onion & aioli 18  
GF | DF

**sizzling garlic prawns**, chilli, shallots, olive oil GF | DF 22

**macadamia crusted barramundi**, feta, lime & chive GF 21

**soft shell crab**, light tempura, vermicelli, tomato & chilli glaze 19

**bao buns (2)** 18  
- beef short rib, pickled cucumber, chipotle DF  
- halloumi, house slaw, maple mustard V  
- crispy pork belly, house slaw, sriracha aioli DF

**chicken tenders**, coconut & panko crumbed, lime aioli 18

**lamb ribs**, house sticky glaze, labneh, pistachio crumb, chive oil, micro herbs GF | DFO 21

**san choy bow**, lettuce cups, pork mix, peanuts, crisp shallots GF | DF 21

**housemade duck spring rolls**, sweet chilli & coriander dipping sauce DF 19

**housemade vegetable spring rolls**, sweet chilli & coriander dipping sauce GF | V | VG 18

**burrata**, medley tomatoes, baby basil, vincotto reduction, char grilled ciabatta V 22

**charred corn & zucchini croquettes**, romesco puree, shaved parmesan, baby herbs V 18

**barbequed pumpkin wedge**, local camel feta, toasted almond flakes, rocket, gremolata, aged balsamic GF | V | VGO 18

### large plates

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**pan seared snapper**, coconut rice, bok choy, yellow curry sauce GF 41

**blackened sirloin**, dry rub, char-grilled, chimichurri, potato salad, charred baby corn GF | DFO 44

**pork cutlet**, braised cabbage, bacon, asparagus, caramelised apple jus GF 42

**roasted lamb rump**, sweat potato purée, blistered cherry tomatoes, smoked creme fraiche GF 42

**panko crumbed chicken**, smoked cheddar & pancetta filled, confit garlic mash, broccolini 38

**moreton bay bug pasta**, tagliatelle, red onion, spinach, baby capers, parsley, light garlic cream sauce 38

### kids plates

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**bolognese**, penne pasta, shaved parmesan 13

**tempura fish cocktails**, shoestring fries, aioli 13

**southern fried chicken tenders**, shoestring fries, aioli 13

### sides

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**quinoa, avocado & pomegranate salad**, green oak, cucumber, red onion, feta, coriander V | GF | VGO | DFO 16

**loaded slaw**, wombok, capsicum, red onion, cucumber, carrot, charred corn, house dressing VG | GF | V 13

**dukkah roasted baby carrots**, labneh, balsamic reduction V | GF | VGO 15

**shoestring fries**, aioli V | GF | DF | VGO 13

**herb & parmesan shoestring fries**, crispy garlic, aioli V | GF 15

**creamy potato mash**, confit garlic, baby herbs V | GF 12

**herb & parmesan flatbread**, black garlic, balsamic reduction V 11

**stir-fried chinese broccoli**, miso, ginger, garlic sauce VG | GF | DF 15

**crumbed halloumi sticks**, local honey, toasted sesame V | GF 14

VGO - VEGAN OPTION | DFO- DAIRY FREE OPTION | V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE

All herbs are picked daily from our very own herb garden here at Thunderbird Park. Furthermore, we acknowledge that tourism and agriculture are the Scenic Rim's two leading industries and we would like to thank our local farmers for supplying us with their consistently high standard of seasonal ingredients and outstanding service!

We acknowledge the Aboriginal and Torres Strait Islander peoples as the First Australians and Traditional Custodians of the lands where we all live, learn and work.



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