

# Signature Share Platter

\$79

LEMON PEPPER CALAMARI GF  
served with aioli, chili & dill

FETA AND ALMOND CRUSTED BARRAMUNDI GF  
lemon butter sauce

BAO BUNS (2)

- beef short rib, pickled cucumber, chipotle DF  
- haloumi, house slaw, maple mustard V  
- crispy pork belly, house slaw, sriracha aioli DF

KARAAGE CHICKEN GF DF

Japanese mayonnaise

BEETROOT, ORANGE & HALOUMI SALAD V GF  
red onion, chickpeas, honey dressing

SHOESTRING FRIES V GF  
served with aioli

## Small Plates

### Sea

LEMON PEPPER CALAMARI GF DF \$16  
served with aioli, chili & dill

SIZZLING GARLIC PRAWNS GF DF \$17  
chili, shallots, olive oil

FETA AND ALMOND CRUSTED BARRAMUNDI GF \$18  
lemon butter sauce

JAPANESE PRAWN DUMPLING (GYOZA) DF \$17  
ginger shallot ponzu sauce

## Land

BAO BUNS (2) \$16

- beef short rib, pickled cucumber, chipotle DF  
- haloumi, house slaw, maple mustard V  
- crispy pork belly, house slaw, sriracha aioli DF

KARAAGE CHICKEN GF DF \$15

Japanese mayonnaise

SLOW ROASTED LAMB SHOULDER DF \$23  
vegetables, balsamic onion jus, pita bread

DUCK SPRING ROLLS DF \$17

sweet chili and coriander dipping sauce

PORK BELLY BITES DF \$16

Sticky soy sauce, spring onion

## Vegetarian

SHIITAKE MUSHROOM SPRING ROLLS \$16

sweet chili and coriander dipping sauce

LEEK & ASPARAGUS ARANCINI V \$16

Bechamel sauce, melted mozzarella

PANKO CRUMBED FIELD MUSHROOM V \$15

capsicum pesto, chipotle aioli

SPINACH AND RICOTTA RAVIOLI V \$16

pumpkin cream, walnuts, feta, herb oil

## Sides

CAULIFLOWER & KALE SALAD V GF \$14

lemon yoghurt dressing

CAPRESE SALAD V GF \$12

tomato, red onion, basil, bocconcini, balsamic

BEETROOT, ORANGE & HALOUMI SALAD V GF \$14

red onion, chickpeas, honey dressing

GREEN BEANS V GF \$12

burnt butter, hazelnut crumble

SHOESTRING FRIES V GF \$12

served with aioli

CREAMY POTATO MASH V GF \$9

GARLIC CIABATTA V \$9



Rainforest  
restaurant & lounge bar

## Large Plates

BATTERED SNAPPER FILLETS DF \$31  
hand-cut chips, tartare, garden salad

RACK OF LAMB GF \$44  
crushed potatoes, Dutch carrots, mint,  
macadamia rocket pesto

CHAR GRILLED 200G EYE FILLET GF \$39  
potato rosti, green vegetables  
choice of red wine jus or mushroom sauce

MUSHROOM & PINE NUT STUFFED \$34

CHICKEN BREAST GF  
braised cabbage and bacon, broccolini

CHAR GRILLED 400G RUMP GF \$39  
hand cut chips, seasonal vegetables  
choice of red wine jus or mushroom sauce

## Kids Plates

BOLOGNAISE PENNE \$11  
served with parmesan

FISH \$9  
served with hand cut chips

CHICKEN NUGGETS \$9  
served with hand cut chips

## Desserts

APPLE & RHUBARB CRUMBLE GFO \$14  
served with vanilla bean ice cream

PAN-BAKED CHOCOLATE CHIP COOKIE \$14  
served with vanilla bean ice  
cream and salted caramel

CINNAMON DOUGHNUTS \$14  
served with vanilla bean ice cream  
and salted caramel sauce

CHOCOLATE BROWNIE \$14  
served with vanilla bean ice cream  
and mixed berry compote

AFFOGATO GF \$15  
served with vanilla bean ice cream  
and wattle toffee liqueur

## Tamborine Distillery Liqueurs

TAMBORINE TASTING BOARD \$18  
Choose 3 Liqueurs

TAMBORINE DISTILLERY LIQUEURS \$9.5

|                       |                      |
|-----------------------|----------------------|
| Banana                | Violetta             |
| Wild Forest & Plum    | Butter Caramel       |
| Choc Mint             | Butter Whiskey       |
| Turkish Delight       | Wattle Toffee        |
| Choc & Chili          | B.O.S.C              |
| Honey                 | Musk                 |
| Jaffa                 | Honey Dew Melon      |
| Lychee & Elderflower  | Coffee               |
| Dutch Salty Liquorice | Vodka Caramel        |
| Gingerbread           | Blackcurrant & Apple |
| Salty Caramel         | Guava & Lime         |
| Cherry                | Coconut              |



Rainforest  
restaurant & lounge bar

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!