

DINNER MENU

RAINFOREST RESTAURANT & LOUNGE BAR

to start

flatbread V confit garlic garden herbs parmesan aged balsamic	15	twice cooked pork belly GF DF spiced apple puree pickled fennel crackle dust	23
fire roasted cauliflower VGO/GF hummus honey lemon dressing leaves almond dust	18	confit duck DFO/GFO barley crisp caramelised onion pickled mushroom smoked fetta	24
beef tartare GF/DF potato crisps local hen yolk truffle	22	ravioli queensland prawn & sand crab filling garlic, lemon & caper cream sauce	26

mains

wild caught barramundi GF fennel, green pea & saffron risotto gremolata charred lemon	42
chicken supreme with tarragon farce GF roasted daikon and baby carrots kumquat and onion jam beetroot labneh	39
casarecce pasta VGO tomato sugo chorizo eggplant spinach parmesan	36
lamb shortloin DFO/GFO pangrattato smoked pumpkin mash charred zucchini jus	44
eye fillet 200g pasture fed, black angus	46
wagyu rump 250g 400+ day grain fed, marble score 6+	49
ribeye fillet 300g 150+ day grain fed, MSA graded black angus	56

served with whole grain mustard, broccolini
choice of one side and sauce
red wine jus | mushroom | pink peppercorn

to finish

affogato vanilla bean ice cream tamborine liqueur espresso	19	tamborine liqueur infused brulee biscotti ask staff for today's flavours	18
eton mess house made meringue berries chantilly cream	16	cheese board selection of local cheeses quince lavosh fresh & dried fruit	24/38

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

PUBLIC HOLIDAY SURCHARGE: 15% | SUNDAY SURCHARGE 10%

1% will be added to your bill and donated to Tamborine Mountain Landcare on your behalf for ecological restoration of the mountain for the benefit of us all.
Please inform us if you wish to opt out.

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.