

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 pickled fennel crackle dust	23
cauliflower VGO/GF fire roasted hummus honey leaves almond	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 saffron, fennel & green pea risotto gremolata charred lemon	42	skin on fries GFO DF VO truffle aioli	15
roast spatchcock GF/DFO bean fricassee autumn greens chermoula sauce	39	chorizo roasted potatoes GF VO charred corn baja sauce baby herbs	16
casarecce pasta VGO tomato sugo chorizo eggplant spinach parmesan	36	burrata salad GF rocket peach prosciutto citrus oil almond flakes	19
lamb shortloin DFO/GFO herb crusted smoked pumpkin mash charred zucchini jus	44	smoked pumpkin mash crème fraiche aged balsamic pistachio GF DFO V	14
eye fillet 200g pasture fed, black angus	46	charred zucchini V/DFO/GF pesto dressing baby herbs pistachio crumb persian fetta	18
wagyu rump 250g 400+ day grain fed, marble score 6+	49		
ribeye fillet 300g 150+ day grain fed, MSA graded black angus	56	garden salad VGO/GF/DFO leaves cucumber cherry tomatoes red onion fetta house dressing	16

served with whole grain mustard, asparagus
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 berries meringue 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.



RAINFOREST
restaurant & lounge bar