

DINNER MENU

RAINFOREST RESTAURANT & LOUNGE BAR

to start

flatbread black garlic fresh herbs parmesan V	14	twice cooked pork belly spiced apple pickled fennel cracked crumb GF DF	23
duck liver pate brioche crustini red currant gel gold leaf GFO	19	pepperberry crusted beef carpaccio truffled croutons horseradish crème baby rocket pecorino GFO DFO	22
zucchini flowers ricotta crème smoked pumpkin mushroom dust V	21	prawn saganaki tomato and white wine sauce persian fetta grilled ciabatta GFO DFO	24

mains

wild caught barramundi blood orange salad mango salsa black rice DF GF	42
mushroom & pancetta chicken roulade smoked cheese polenta bone sauce truffle GF	39
pan fried gnocchi pesto butter medley tomatoes parmesan V	36
char grilled lamb backstrap pearl couscous dutch carrots pistachio laban sauce GFO DFO	44
steak whole grain mustard asparagus choice of 1 side & sauce red wine jus mushroom pink peppercorn	
black angus eye fillet 200g	45
wagyu rump 250g	48
grain fed ribeye fillet 350g	54

sides

beer battered fries truffle aioli GFO DF VO	15
chorizo roasted potatoes charred corn baja sauce baby herbs GF VO	16
burrata salad rocket charred peach prosciutto citrus oil almond flakes GF	19
smoked pumpkin mash crème fraiche aged balsamic pistachio GF DFO V	14
pearl couscous salad fresh leaves medley tomatoes persian fetta house dressing GFO DFO V	16
baby broccolini garlic & herb butter almond flakes GF DFO V	16

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

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.