

RAINFOREST

RESTAURANT & LOUNGE BAR

signature share platter

89

lemon pepper calamari, served with aioli, chilli & dill GF | DF

feta & almond crusted barramundi, lemon butter sauce GF

beetroot, orange & haloumi salad, red onion, chickpeas, honey dressing V | GF | DFO

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, japanese mayonnaise GF | DF

shoestring fries, served with aioli V | GF | DF | VGO

small plates

lemon pepper calamari, served with aioli, chilli & dill GF | DF

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

feta & almond crusted barramundi, lemon butter sauce GF

japanese prawn dumpling (gyoza), ginger shallot ponzu 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,

japanese mayonnaise GF | DF

slow roasted lamb shoulder, vegetables, balsamic onion jus, pita bread DF **23**

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

pork belly bites, sticky soy sauce, spring onion DF | GF **19**

shiitake mushroom spring rolls, sweet chilli and coriander dipping sauce VG **18**

leek & asparagus arancini, bechamel sauce, melted mozzarella V **18**

panko crumbed field mushroom, capsicum pesto, chipotle aioli V **18**

spinach & ricotta ravioli, pumpkin cream, walnuts, feta, herb oil V **18**

large plates

battered snapper fillets, hand cut chips, tartare, garden salad DF **31**

roasted lamb rump, crushed potatoes, dutch carrots, macadamia rocket pesto. red wine jus GF **38**

char grilled 250g eye fillet, potato rosti, green vegetables, choice of red wine jus or mushroom sauce GF **44**

mushroom & pine nut stuffed chicken breast, braised cabbage and bacon, seasonal greens **36**

char grilled 400g rump, hand cut chips, seasonal vegetables, choice of red wine jus or mushroom sauce GF **42**

kids plates

bolognese penne, served with parmesan **12**

fish & hand cut chips **12**

chicken nuggets & hand cut chips **12**

sides

cauliflower & kale salad, lemon yoghurt dressing V | GF **14**

caprese salad, truss cherry tomatoes, red onion, basil, bocconcini, balsamic V | GF **13**

beetroot, orange & haloumi salad, red onion, chickpeas, honey dressing V | GF | DFO **15**

green beans, burnt butter, hazelnut crumble V | DF **12**

shoestring fries, served with aioli V | GF | VGO | DF **12**

creamy potato mash V | GF **9**

garlic ciabatta V **9**

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.



RAINFOREST
restaurant & lounge bar