

In Room Dining

Tray Charge +6

Please call Reception on 1 or Restaurant on 4 to place your order
A 15% Public Holiday Surcharge will also apply



Lunch
1200 - 1700

LUNCH

SMALL BITES

FRENCH FRIES

13

Golden shoestring fries with sea salt, tomato sauce

BUFFALO CAULIFLOWER BITES

22

Golden cauliflower tossed in tangy buffalo sauce, served with celery sticks & vegan ranch

CRISPY CALAMARI

23

Flash-fried with a zesty dressing, lime wedges, cowboy aioli & festive slaw

DUO TACOS

25

Pick one of the options below

Crispy battered barramundi

Pulled Pork

Crispy Haloumi

WELLNESS BOWLS

QUINOA POWER BOWL

28

Mixed leaves, roasted peppers, red onion, cherry tomatoes, avocado, dried cranberries & pumpkin seeds with a choice of crispy cauliflower or grilled chicken

CHICKEN CAESAR SALAD

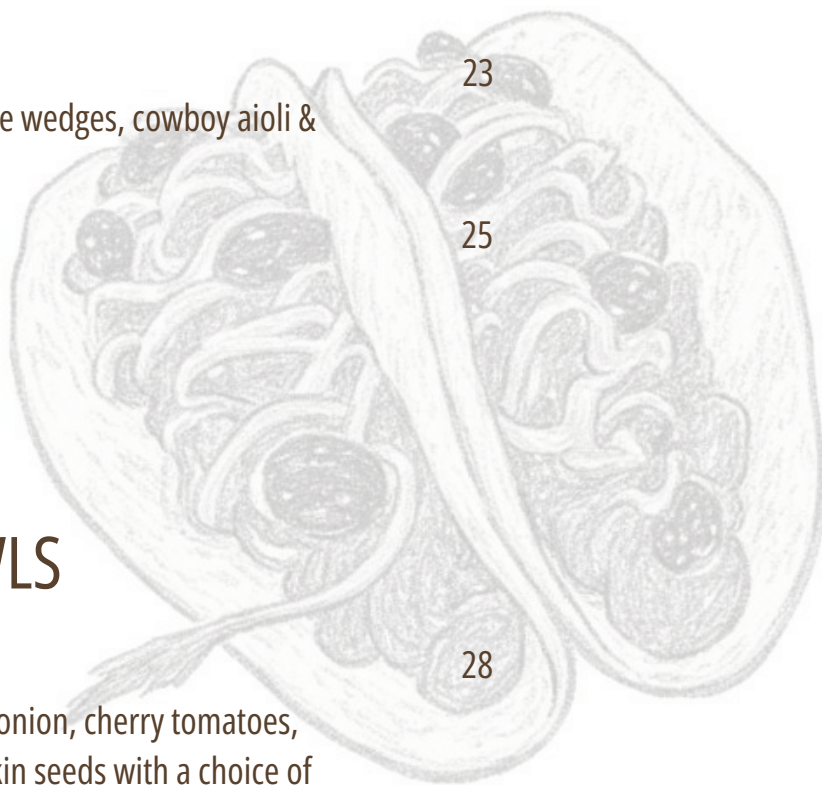
28

Baby Gem lettuce, grilled chicken, bacon, croutons, parmesan cheese, poached egg & anchovies

BUDDA BOWL

28

Spinach, Quinoa, Chickpea, Avocado, Grilled Halloumi, Roasted Pumpkin, Poached Eggs, Green Goddess dressing



Lunch
1200 - 1700

HEARTY MEALS

BURGERS

All served with shoestring fries & tomato sauce

CLASSIC CHEESEBURGER

32

Grilled beef patty, cheddar, shaved lettuce, onion & pickles

CHICKEN BURGER

30

Crispy Chicken, cheddar, shaved lettuce, onion & pickles

30

PULLED PORK BURGER

Pulled Pork, cheddar, shaved lettuce, onion & pickles

28

HALOUMI BURGER

Grilled haloumi, cheddar, shaved lettuce, onion & pickles

26

BLT SANDWICH

Toasted bread, bacon, lettuce, tomato, aioli

24

ALT SANDWICH

Toasted bread, Avocado, Lettuce, Tomato, aioli

OVEN BAKED PIZZAS

MARGHERITA

26

Tomato base, mozzarella & fresh basil

PEPPERONI

29

Tomato base, mozzarella, pepperoni, kalamata olives, green peppers & green onions

GARLIC & ROSEMARY PIZZA

20

Rosemary oil, confit garlic



"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance".

Dinner
1730 - 2000

DINNER

SMALL PLATES

HEIRLOOM TOMATO & BURATTA

confit tomato, green oil, baby buratta, balsamic glaze,
turkish bread

SEARED LOCAL GULF TIGER PRAWNS

polenta, crispy prosciutto, zesty lemon beurre
blanc, green oil

ASPARAGUS ARANCINI

pea puree, aged parmesan, paprika oil, walnuts

ONION & SPINACH TARLET

cherry tomatoes, whipped ricotta

LARGE PLATES

LAMB RIBS

lemon myrtle garlic infused, pea purée, baby carrots, sumac
roast garlic yoghurt

CHICKEN SUPREME

stuffed with spinach & ricotta, roast kippler potatoes, mustard
garlic jus

SALTWATER FARMED BARRAMUNDI

saffron potato purée, sauted seasonal vegetables, citrus beurre
blanc

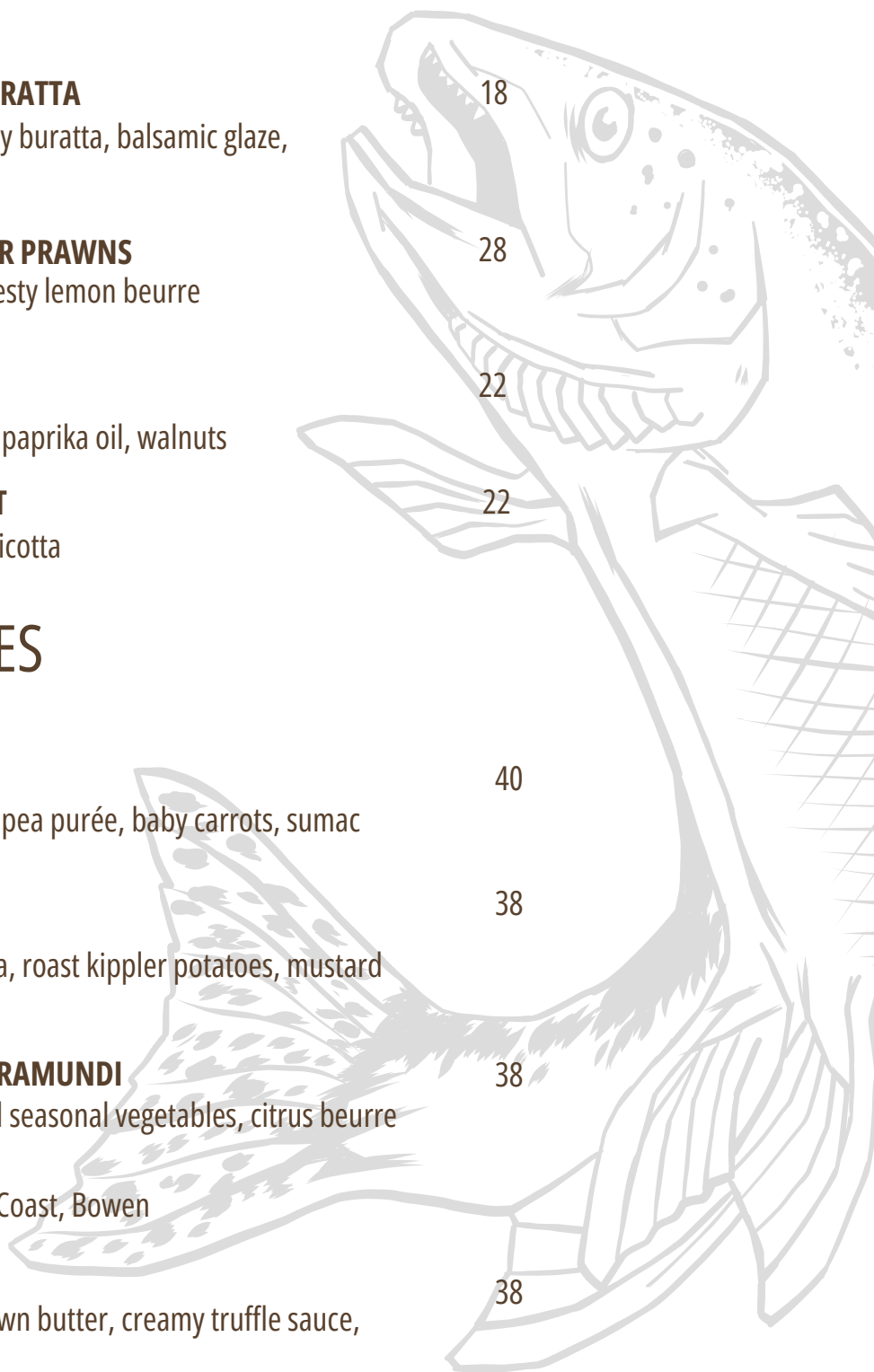
*Sourced locally from Coral Coast, Bowen

TRUFFLE GNOCCHI

forest mushrooms, sage brown butter, creamy truffle sauce,
pecorino, parmesan crisp

GRILLED TIGER PRAWNS & CHORIZO FETTUCCINI

white wine, cherry tomatoes, capers, dill



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1730 - 2000

SOMETHING MORE

PIZZA

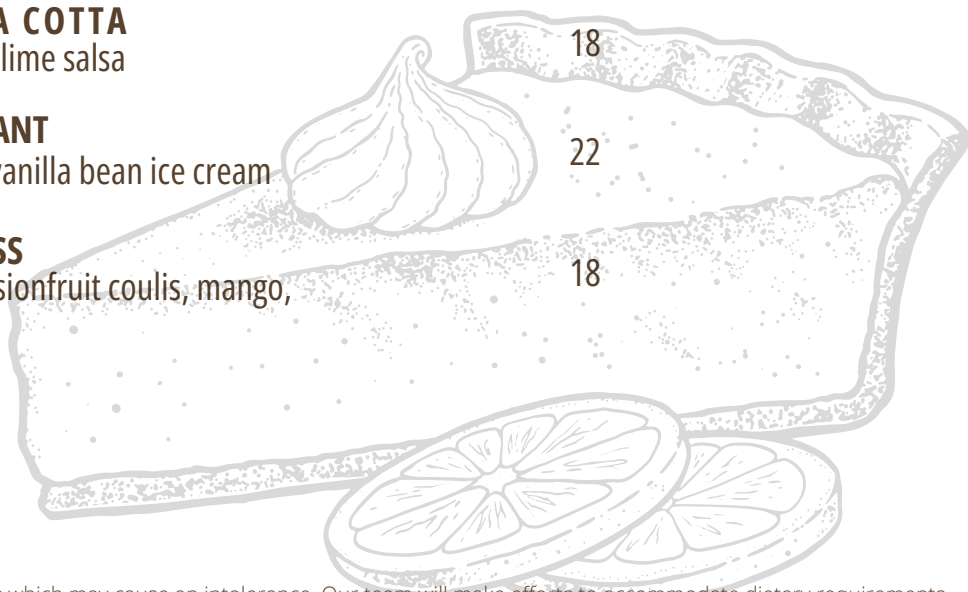
MARGHERITA Tomato base, mozzarella & fresh basil	26
PEPPERONI Tomato base, mozzarella, pepperoni, kalamata olives, green peppers & green onions	29
GARLIC & ROSEMARY PIZZA Rosemary oil, confit garlic	20

SIDES

SAFFRON POTATO PUREE	14
SEASONAL GARDEN VEGETABLES sautéed seasonal vegetable	14
MIX LEAF PEAR SALAD Nashi pear and balsamic glaze	14
TRUFFLE PARMESAN SHOESTRING FRIES	16

DESSERT

PIÑA COLADA PANNA COTTA coconut cream, pineapple, lime salsa	18
DARK CHOCOLATE FONDANT raspberry coulis, Mungalli vanilla bean ice cream	22
PASSIONFRUIT ETON MESS chantilly vanilla cream, passionfruit coulis, mango, coconut pandan wafer	18



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available for lunch
& dinner

KIDS MEALS

\$16

CHEESE BURGER

Grilled beef patty with melted cheese and French Fries

CHICKEN TENDERS

Crispy golden chicken strips, served with French fries and tomato sauce

MARGHERITA PIZZA

Kids pizza with tomato sauce and melted mozzarella

HAWAIIAN PIZZA

Kids pizza topped with ham, pineapple, and mozzarella

FISH & CHIPS

Battered fish fillets served with fries and tomato sauce

SPAGHETTI BOLOGNESE

Classic pasta with a mild, slow-cooked beef and tomato sauce



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TROPICAL DINING
WITH A DASH OF POINTS



DINE & EARN

EAT, DRINK AND TAG