

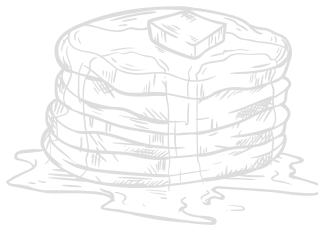
In Room Dining

Tray Charge +5

Please note there will be a 1.5% transaction fee added to all card payments.
A 15% Public Holiday Surcharge will also apply.



Breakfast



7:00 – 10:30am

BREADS & SPREADS

16

*Choice of... Fruit Toast | White | Wholemeal | Multi Grain
Rye | Cafe Sourdough
Butter & Choice Of Spreads*

BREAKFAST CEREALS

16

*Choice of Coco Pops | Corn Flakes | Nutrigrain - GF Cornflakes |
Weet Bix
Full Cream Milk | Skimmed Milk | Soy | Oat | Lactose Free*

TROPICAL ACAI BOWL

19

QLD Tropical Fruits, House Granola, Acai & Shaved Coconut

HOMEMADE PANCAKES

25

*Fresh Seasonal Berries, Vanilla Bean Ice Cream, Choice of Maple
Syrup, Honey or Chocolate Sauce,*

BIRCHER MUESLI

19

Seasonal Fruits, Greek Yogurt & House Soaked Oats

BLACK CHIA SEED PUDDING

18

Coconut Milk Pudding, Honey, Cinnamon, Fresh Tropical Fruits

EGGS YOUR WAY

24

Eggs Cooked Your Way, Cafe Sourdough, Tomato Relish

AVO SMASH

26

*Grilled Sourdough, Smashed Avocado, Persian Feta, Heirloom Cherry
Tomatoes
Add Poached Eggs +6*

EGGS BENEDICT

29

*Toasted English Muffin, Two Poached Eggs & Hollandaise
Choice of Wilted Spinach, Green Ant Gin Cured Salmon, Ham or
Bacon*

SEA TEMPLE BREAKFAST

33

*Two Poached Eggs Your Way, Bacon, Chipolatas, Mushrooms, Hash
Browns, Blistered Cherry Tomatoes, Toasted Sourdough, Butter*

All Day Dining

12:00 - 9:00pm

Small Plates

- 
- 13 **OLIVES**
Warm House Marinated Olives, Garlic & Lemon
- 22 **TEMPLE MEZZE**
Hummus, Baba Ghanoush, Beetroot Tapenade, Tabbouleh, Crisp Vegetables & Grilled Pita Bread
- 20 **CHICKEN SOUVLAKI**
Grilled Marinated Chicken Skewers (2), Herb Yogurt, Sea Parsley & Mango Salsa
- 18 **TENDER CALAMARI**
Lemon Pepper & Sea Salt Seasoned Fried Calamari, Crispy Saltbush, Lime Aioli
- 17 **CRISPY SPRING ROLLS**
Spring Rolls, Plum Dipping Sauce
- 17 **KARAAGE CHICKEN BITES**
Crispy Soy & Ginger Marinated Chicken, Sriracha Aioli
- 16 **FALAFEL**
Mini Chick Pea Falafels, Tzatziki Dip
- 24 **TEMPURA CROCODILE**
Crisp Fried Paprika, Saltbush & Pepperberry Seasoned Crocodile Tail Fillet, Karkalla, Sriracha Mayo
- 27 **TUNA SASHIMI**
Local Cairns Line Caught Tuna Filleted from Whole in House, Signature Sesame Dressing

Pizza



- MARGHERITA** 27
Tomato Sugo, Basil, Mozzarella
- PEPPERONI** 30
Tomato Sugo, Pepperoni, Fior Di Latte
- PRAWN** 31
Tomato Sugo, Prawn Cutlets, Fior Di Latte, Salsa Verde
- FOREST** 29
Portobello Mushroom, Confit Garlic, Mozzarella, White Truffle Oil

Gluten Free Base +3

"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".

All Day Dining
12:00 - 9:00pm

Something More



- 31 TEMPLE BURGER**
Home-style Beef Patty, Lettuce, Sliced Tomato, Sliced Cheese, Gherkin, Mac Sauce, Seeded Brioche Bun, Fries
- 29 PLANT BASED BURGER**
V2 Plant Based Patty, Lettuce, Tomato, Red Onion, Gherkin, Vegan Aioli, Vegan Potato Bun, Fries
- 31 STEAK SANDWICH**
Soft Turkish Roll, Grilled Tableland Minute Steak, Caramelised Onions, Garlic Aioli, Mustard, Lettuce, Tomato, Fries
- 29 FISH 'N' CHIPS**
Crispy Battered Saltwater Barramundi, Chips, Tartare & Fresh Lemon
- 44 FAR NORTH QLD BARRAMUNDI**
Pan Roast Fillet, Warm Romesco, Asparagus, Spinach & Pak Choi, Salsa Verde
- 48 BLANQUETTE DU CROCODILE**
Tender Braised Crocodile Tail Fillet, Cream, Garlic & Onion, Shiitake Mushroom, Forbidden Rice
- 49 TABLELAND STEAK FRITES**
Atherton Tablelands 300g Grilled Sirloin, Garden Salad, Fries, Red Wine Jus

Wellness

- TROPICAL ACAI BOWL** 19
Granola, QLD Tropical Fruits, Acai & Shaved Coconut
- YAKI SOBA SALMON BOWL** 32
Chilled Tasmanian Salmon, Jalapeno, Mint, Avocado, Seaweed & Pickles
- GEM SALAD** 27
*Baby Gem, Mango, Avocado, Cucumber, Pickled Red Onion, Cherry Heirloom Tomatoes, Fresh Basil Leaves, Roasted Sesame Dressing
Add Grilled Chicken +6*
- TUNA POKE BOWL** 35
Fresh Sashimi Tuna, Seaweed Salad, Sushi Rice, Cucumber, Edamame, Shaved Carrot, Pickled Ginger, Asian Slaw, Roasted Sesame Dressing

Something Sweet...



PANNA COTTA

Coconut & Kaffir Lime Panna Cotta, FNQ Mango, Fingerlime & Toasted Coconut

19

PASSIONFRUIT CHEESECAKE

Local Passionfruit, Ginger Crumb, Macadamia Praline

19

TRIO OF SORBET

Ask Your Server For Todays Flavour

15

TROPICAL DINING
WITH A DASH OF POINTS



DINE & EARN

EAT, DRINK AND TAG
#alucopordouglas