

A L U C O

— RESTAURANT AND BAR —

IN ROOM DINING

to start the day

7:00-10:30

Breads & Spreads	17
Choice of... Fruit Toast White Wholemeal Multi Grain Rye Cafe Sourdough	
Butter & Choice Of Spreads	
Raspberry Jam Strawberry Jam Peanut Butter Marmalade Nutella Vegemite	17
Breakfast Cereals	
Choice of Coco Pops Corn Flakes Nutrigrain - GF Cornflakes Weet Bix	
Full Cream Milk Skimmed Milk Soy Oat Lactose Free	
Homemade pancakes	22
Fresh Seasonal Berries, Vanilla Bean Ice Cream, Choice of Maple Syrup, Honey or Chocolate Sauce,	
Avo smash	29
Grilled Sourdough, Smashed Avocado, Persian Feta, Heirloom Cherry Tomatoes	
Add Poached Eggs +6	
Eggs benedict	28
Toasted English Muffin, Two Poached Eggs & Hollandaise	
Choice of Wilted Spinach, Smoked Salmon, Ham or Bacon	
Temple breakfast	32
Two Eggs Your Way, Bacon, Chipolatas, Mushrooms, Hash Browns, Blistered Cherry Tomatoes,	
Toasted Sourdough & Butter	

"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

all day

12:00 - 21:00

smaller plates

Duck Pâté	26
Armagnac, infused duck liver parfait, baby caper berries, Davidson plum chutney, sourdough toast	
Hummus	23
House made chick pea hummus, tahini, capsicum, paprika & grilled pita	
Calamari	18
Lemon pepper & sea salt seasoned fried calamari, fresh lemon & kaffir lime aioli	
Tuna sashimi	28
Locally caught yellowfin tuna, ponzu, pickled ginger & wasabi	
Caprese salad	27
Heirloom cherry tomatoes, locally grown basil, torn buffalo mozzarella, EVOO, aged balsamic	
Spring rolls	18
Crocodile & Lemon Myrtle spring rolls, sweet chilli dip	
Pork belly bites	18
Sweet soy & lemongrass sticky pork belly lolly pops	
French Fries	12
French fries, sea salt, tomato sauce	
Sweet Potato Fries	13
Sea salt & vegan aioli	

all day

12:00 - 21:00

substantial

Steak Frites	49
250gm Bass Straight Rib fillet, French fries, garden salad	
Red wine jus sauce béarnaise mushroom	
Risotto	37
Truffled mushroom & asparagus, grana padano, aged balsamic	
Barramundi	32
Local wild Caught barramundi, garden salad, chips, tartare & fresh Lemon	
Grilled Beer Battered	
Temple burger	31
Atherton Tableland beef, Lettuce, Sliced Tomato, Sliced Cheese, Gherkin, Mac Sauce, Seeded Brioche Bun, Fries	
Steak sandwich	31
Warmed focaccia, grilled tableland minute steak, caramelised onions, garlic aioli, grain mustard, cos lettuce, tomato, fries	
Croque Monsieur	26
Classic French smoked ham & gruyere sandwich, creamy Dijon Béchamel sauce, French fries	

wellness..

Tuna poké bowl	35
Sashimi tuna, seaweed, sushi rice, cucumber, edamame, carrot, pickled ginger, Asian slaw, poké dressing	
Buddah Bowl	31
Lemon roasted cauliflower, steamed broccoli, avocado, spinach, pepita & sunflower seeds, lemon tahini dressing & Dukkha	
Roquette Salad	28
Wild baby roquette, parmesan, pear, walnuts & blue cheese dressing	

all day

12:00 - 21:00

stone baked pizza.

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

desserts.

White Chocolate Verrine	19
White chocolate mousse, lemon myrtle curd, macadamia shortbread crumble	
Sailors Sticky Toffee	19
Iridium FNQ rum soaked date sponge, smoked sea salt caramel, banana ice cream	
Panna Cotta	19
Coconut & Lemongrass panna cotta, local passionfruit, roasted macadamias	

kids.

Hummus	14
Crunchy carrot sticks, house made hummus	
Cheeseburger	17
Beef patty, cheddar & tomato sauce, french fries	
Fish & chips	17
Barramundi & Chips	
Grilled Battered	
Pasta napolitana	16
Penne pasta, napolitana sauce, parmesan cheese	
Chicken 'n' Chips	17
Grilled chicken breast & Chips	