In Room Dining



Tray Charge \$5

gf - Gluten Free | gfo - Gluten Free Option | df - Dairy Free | vg - Vegan | vgo - Vegan Option 15% Public holiday surcharge applies

Eat | Drink & Tag #alucoportdouglas

Our Journey...

Local Sethical Sustainab Responsible Responsible Environment

[&]quot;There must be a better way to make the things we want, a way that doesn't spoil the sky, or the rain or the land."

"Good food is the foundation of genuine happiness."

- Auguste Escoffier -

Breakfast... 7.00 - 10.30am

Breads & Spreads (v,gfo) Choice of Fruit toast White Wholemeal Multi grain Rye Cafe Sourdough Served with butter & choice of spreads	9
Breakfast Cereals (v) Choice of Coco Pops Corn Flakes Nutrigrain - GF Cornflakes Full cream milk Skimmed milk Soy Oat Lactose Free	12
Tropical Acai Bowl vg QLD Tropical fruits, house granola, Acai & shaved coconut	21
Homemade Pancakes Fresh seasonal berries, with a choice of maple syrup, honey or chocolate sauce, vanilla bean ice cream	22
Bircher Muesli (v) Seasonal fruits, Greek yogurt & house soaked oats	18
Black Chia Seed Pudding gf, df Almond milk pudding served with honey, cinnamon, & fresh tropical fruits	17
Eggs cooked your way, cafe sourdough, tomato relish	23
Avo Smash gfo Grilled sourdough, whipped avocado, persian feta, heirloom cherry tomatoes Add Poached Eggs +6	26
Eggs Benedict Toasted English muffin, two poached eggs & hollandaise Choice of wilted spinach, green ant gin cured salmon, ham or bacon	28
Sea Temple Breakfast Two poached eggs your way, bacon, chipolatas, mushrooms, hash browns, blistered cherry tomatoes & toasted sourdough with butter	31

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All Day Dining... 12.00-9.00pm

Small Plates...

Olives (gf,vg) 12

Warm House Marinated Olives, Garlic & Lemon

Temple Mezze (gfo,vg) 21

Hummus, Whipped Eggplant, Beetroot Tapenade, Tabbouleh, Crisp Vegetables & Grilled Pita Bread

Chicken Souvlaki (gf)i 19

Grilled Marinated Chicken Skewers (2), Herb yogurt, sea parsley & mango salsa

Tender Calamari (gf,df) 16

Lemon Pepper & Sea Salt Seasoned Fried Calamari, Crispy Saltbush, Lime Aioli

Spring Rolls (df) 16

Peeking Duck Spring Rolls, Plumb Dipping Sauce

Karaage chicken bites (df) 16

Crispy Soy & Ginger Marinated Chicken, Sriracha Aioli

Falafel (gf,vgo) 14

Mini Chick Pea Falafels, Tzatziki Dip

Croquettes (v) 15

Wild Mushroom & Taleggio Cheese Croquettes (3), Aioli Dipping Sauce

...Burgers & Sandwiches

Temple Burger 29

Home-style Beef Patty, Lettuce, Sliced Tomato, Sliced Cheese, Gherkin, Mac Sauce, Seeded Brioche Bun, Fries

Plant Based Burger (vg, gfo) 28

V2 Plant Based Patty, Lettuce, Tomato, Red Onion, Gherkin, Vegan Aioli, Vegan Potato Bun, Fries

Steak Sandwich 27

Soft Turkish Roll, Grilled Tableland Minuite Steak, Caramelised Onions, Garlic Aioli, Mustard, Lettuce, Tomato

Toasted Mushroom (v) 22

Sliced Sourdough, Portobello Mushroom, Bush Pesto, Haloumi

Toasted Ham & Cheese 14

Sliced Sourdough, Shaved Ham, Cheddar Cheese

All Day Dining... 12.00-9.00pm

Signature Wellness...

Tropical Acai Bowl (vg) 19

Granola, QLD Tropical Fruits, Acai & Shaved Coconut

Yaki Soba Salmon Bowl (gf, vgo) 29

Chilled Tasmanian Salmon, Jalapeno, Mint, Avocado, Seaweed & Pickles

Gem Salad (qf) 26

Baby Gem, Mango, Avocado, Cucumber, Pickled Red Onion, Cherry Heirloom Tomatoes, Fresh Basil Leaves, Roasted Sesame Dressing

Add Grilled Chicken +6

Tuna Poke Bowl (vgo) 34

Fresh Sashimi Tuna, Seaweed Salad, Sushi Rice, Cucumber, Edamame, Shaved Carrot, Pickled Ginger, Asian Slaw, Roasted Sesame Dressing

...Meals

Fish 'n' Chips 26

Crispy Battered Saltwater Barramundi, Chips, Tartare & Fresh Lemon

Barramundi (gf) 42

Roast fillet, Eggplant Caponata, Warrigal Greens, Salsa Verde

Reef Fish Curry (gf,df) 38

Locally Caught Reef Fish, Coconut, Kaffir Lime, Ginger, Lemongrass, Potato, Zucchini, Saffron Rice

Tableland Steak Frites (gf) 49

Atherton Tablelands 300g Grilled Sirloin, Garden Salad, Fries, Red Wine Jus

Pizza...

Margherita(v) 25

Tomato Sugo, Basil, Mozzarella

Gluten Free Base +\$3

Pepperoni 29

Tomato Sugo, Pepperoni, Fior Di Latte

Prawn 30

Tomato Sugo, Prawn Cutlets, Fior Di Latte, Salsa Verde

Forest (v) 29

Portobello Mushroom, Confit Garlic, Mozzarella, White Truffle Oil

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All Day Dining... 12.00-9.00pm

"There is no love sincerer than the love of food."

- George Bernard Shaw -

Something Sweet...

Panna Cotta gf, df, vg	
Coconut Panna Cotta, FNQ Mango, Fingerlime & Local Passionfruit	17
Lemon & Macadamia Semifreddo gf	
Frozen Lemon & Macadamia Parfait, Textures Of Raspberry, Green Apple Sorbet	18
Baileys Cheesecake	
House Made Baileys Infused Cheesecake, Ginger Biscuit base, Coffee Soil, Honeycomb	18
Affogato gf	
Vanilla Bean Gelato, Espresso & Frangellico	17