



THE MENU

WE ARE PROUD TO SOURCE & SUPPORT
LOCAL PRODUCE, WHERE POSSIBLE



SHARED STARTERS

- Garlic & Cheese Pizza Bread V DFA** 14
Pizza bread, garlic, herb butter and mozzarella cheese
- Vegetable Spring Rolls V DFP** 18
Fried vegetable spring rolls, meadow salad and a side of finger lime ponzu
- Salt & Pepper Cuttlefish (au)** 18
Finger lime aioli, coriander and eschalots
- Baked Shale Point Brie** 22
Baked brie wrapped in prosciutto, honey toasted walnuts, mango chutney and crostini
- Grazing Platter DFP** 26
BBQ chicken wings, vegetable spring rolls, rice noodles, crisp vegetables and finger lime ponzu

SIDES

- French fries with garlic aioli DFP V** 6
- Meadow salad with lemon and garlic vinaigrette VG GFP DFP** 6
- Roasted baby potatoes VG GFP** 6
- Seasonal green vegetables VG GFP** 6
- Garlic mash potato GFP VG** 6

MAINS

- Char Grilled Rump MB3+ GFP DFA** 42
300g beef rump, gratin potato, broccolini and bush bearnaise
Add sauteed garlic prawns \$9 (int)
- Slow Cooked Lamb Shank with Native Pepper Berry Jus GFP DFP** 42
Slow cooked lamb shank, pepper berry jus, garlic mash potato and roasted carrots
- BBQ Bush Spice Chicken GFP DFP** 38
BBQ chicken breast with bush spice rub, steamed wild rice, bok choy and pineapple pickle
- Grilled Humpty Doo Barramundi (au) GFP DFP** 48
Roasted vegetables and tomato purslane relish
- Garden Vegetable Gnocchi GFP DFA V** 36
Pan fried potato gnocchi, seasonal garden vegetables, herb coconut sauce and bush dukkha crumble
- Harissa King Prawn Pappardelle DFA GFA** 46
Sauteed king prawns (int), chilli harissa, cherry tomatoes and pappardelle pasta

V Vegetarian | VG Vegan | DFP Dairy Free Prepared | GFP Gluten Free Prepared
A Alternate Available | Spicy | Nuts

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Accor Plus Participating Venue



THE DRINK LIST

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Beer On Tap

XXXX Gold	9
Byron Bay Lager	10.5
Stone & Wood Pacific Ale	13

Beer Bottle

Heineken Zero	7
Hahn Premium Light	8
XXXX Summer	10
Hahn Super Dry	10
Hahn Gluten Free	9
Little Creatures Rogers Amber Ale	11
James Squire One Fifty Lashes Pale Ale	11
Heineken	12
White Rabbit Dark Ale	13

Beer Can

Guinness	14
Toohey's New	11
Voodoo Hazy IPA	14

Cider & Ginger Beer

James Squire Orchard Crush Apple	12
5 Seeds Cloudy Apple	11
James Squire Ginger Beer	13

Dessert Wines

	(75ml)	Btl
Morris Wines Classic Muscat, Rutherglen VIC	8	40
Peter Lehmann Botrytis Semillon, Barossa SA	8	40

Sparkling

	(150ml) Glass	Bottle
VIVO Brut, Riverina, NSW	10	35
Bandini Prosecco, Veneto, ITALY	13	55

White

VIVO Sauvignon Blanc, Riverina, NSW	10	35
Tai Tira Sauvignon Blanc, Marlborough, NZ	13	55
Reislingfreak No3, Clare Valley, SA	14	60
Petaluma Pinot Gris, Adelaide Hills, SA	12	50
Provenance Chardonnay SA	12	50
Peter Lehmann 'Wigan' Riesling, Eden Valley	13	55

Rosé

AIX Rose, Provence, FRANCE	15	65
Provenance Moscato SA	13	55
Witches Fall, Bird Dog, SA	14	55

Red

VIVO Cabernet Sauvignon, Heathcote, NSW	10	35
Bruno Shiraz, Barossa Valley, SA	14	60
Big Buffalo Pinot Noir, California, USA	15	65
Katnook Merlot, Coonawarra, SA	12	50
Regional Reserve Pinot Noir, Yarra Valley VIC	12	50
Peter Lehmann The Bond Grenache, Barossa SA	11	40
Peter Lehmann 8 Songs Shiraz, Barossa SA	13	55

Premium Wine

Mollydooker Shiraz, McLaren Vale, SA	80
Giant Steps Pinot Noir, Yarra Valley, VIC	90
Grant Burge Cabernet Sauvignon, Barossa Valley, SA	100
Veuve Clicquot Champagne, FRANCE	120

LOCAL COCKTAILS

Tamborine Mountain Distillery



18

Limoncello Spritz

Limoncello, Prosecco, Soda

Lilly Pilly Sling

Lilly Pilly Gin, Campari, Pineapple Juice

Wild Plum Fizz

Forest Plum Liqueur, Gin, Soda

Lavender Haze

Lavender Liqueur, Cointreau, Prosecco

Myrtle Martini

Lemon Myrtle Vodka, Vermouth

Lemon Myrtle Sour

Lemon Myrtle Vodka, Herbal Liqueur, Lemon

Wattle Toffee Espresso Martini

Wattle Toffee Liqueur, Vodka, Espresso

SIGNATURE COCKTAILS

20

Pash'in Plume

Passionfruit Liqueur, Vanilla Vodka, Pineapple Juice

Blossom Daquiri

White Rum, Elderflower Liqueur, Lemon

Mojito

White Rum, Lime, Mint, Soda

Margarita

Tequila, Cointreau, Lime

Aperol Spritz

Aperol, Prosecco, Soda

MOCKTAILS

15

Strawberry Nojito

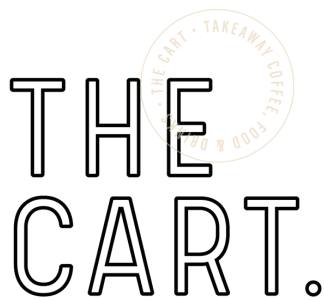
Strawberry, Lime, Soda, Mint

Mighty Mule

Ginger Ale, Rosemary, Apple Juice

Choctini

Chocolate, Espresso, Vanilla, Coconut



DESSERTS



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Pear and Ricotta Walnut Flan GFP  18
Pear and ricotta flan, cinnamon myrtle mascarpone cream and walnut crumble

18
Salted Chocolate Caramel Tart
Salted caramel and chocolate tart, Oreo crumble and vanilla bean ice cream

Passionfruit Cheesecake 18
Shortbread crumble, passionfruit cheesecake mousse, vanilla cream and meringue shards

Tamborine Mountain Gelato Co. DFA, GFP  10
2 scoops of local artisan gelato from our daily selection

The Green Cheese Board V GFA 32
Trio of cheeses, dried fruits and crackers

Hot Drinks 5
Flat White, Long Black, Latte, Cappuccino, Mocha, Hot Chocolate
English Breakfast, Earl Grey, Chamomile, Green tea, Peppermint tea

Liquers 10
Cointreau, Baileys, Frangelico, Drambuie

Port 16
Hanwood, Galway Pipe

	(75ml)	
	Glass	Bottle
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