



SHARED STARTERS

Garlic & Cheese Pizza Bread V DFA Garlic and herb butter, mozzarella	14
Vegetable Spring Rolls GFP Golden fried vegetable spring rolls on seaweed salad served with a side of finger lime ponzu.	18
Salt & Pepper Cuttlefish (AU) Aioli, coriander, shallots.	18
Baked Woombye Brie 🥜 Woombye Brie wrapped in prosciutto, honey toasted walnuts, mango chutney and crostini	22
Grazing Platter DFP BBQ Chicken wings, vegetable spring rolls served with rice noodle, crisp vegetables and finger lime ponzu	26

MAINS

Char Grilled Rump 300g GFP DFP  MSA 2+ beef rump served with gratin potato, broccolini, Native Hot Bush Bearnaise sauce Add garlic prawns \$9 (l)	42
Warilba Organic Barnsley Lamb Chop  Char grilled Barnsley lamb chop, garlic baby potatoes, green beans, Bush Ghanoush Tapenade	45
BBQ Bush Spice Chicken GFP DFP BBQ chicken breast with Bush Spice rub, steamed wild rice, bok choy, pineapple pickle	35
Grilled Humpty Doo Barramundi (AU) GFP DFP  Apple watermelon radish slaw with Davidson Plum dressing, shoestring fries, tomato and purslane relish	48
Garden Vegetable Gnocchi V DFA GFP VG Pan fried potato gnocchi, asparagus, peas and herb and coconut sauce, Bush Dukkha parmesan crumble	34
Harissa King Prawn Pappardelle (l) DFA GFA 🥜 Sautéed king prawns, bull horn chilli harissa, cherry tomato, pappardelle pasta and parmesan	36



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

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

Please advise a team member if you have specific allergies



15% surcharge on public holidays
Accor Plus Participating Restaurant



SIDES

Fries with Garlic Aioli	10
Meadow Salad VG GFP DFP Garden leaves, heirloom cucumber, julienne vegetables, lemon dressing	10
Garlic Herb Baby Potatoes VG GFP DFP	10
Seasonal Green Vegetables VG GFP DFP	10

DESSERTS

Vanilla and Mango Pannacotta with Summer Fruits Vanilla bean and Bowen mango panna cotta, assorted Queensland fruits	16
Salted Caramel Tart  Salted caramel tart, vanilla bean ice cream, chocolate crumble and choc wafer pearls	16
Passionfruit Cheese Cake Shortbread crumble, passionfruit cheesecake mousse, vanilla cream and meringue shards	16
Tamborine Mountain Gelato Co. DFA VGA, GFP  2 scoops of local artisan gelato from our daily selection.	10
The Green Cheese Board V GFA Trio of Australian cheeses, dried fruits and crackers	32



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

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

Please advise a team member if you have specific allergies

15% surcharge on public holidays
Accor Plus Participating Restaurant

