



Rainforest

restaurant & lounge bar



ENTREE

Goat Cheese é Vine Ripened Tomato Bruschetta served on freshly toasted ciabatta bread	V			\$12
Blue Swimmer Crab Fritters sauté king prawn, citrus salad é watercress cream				\$17
Double Baked Gruyère Cheese Soufflé cherry tomato caulis é pecorino wafer	V			\$15
Sumac Marinated Lamb Tenderloin served on a warm lentil salad w homemade coriander mint relish	DF	LF	GF	\$16
Salmon Tartare avocado salsa é baby cos leaves		LF	GF	\$14
Trio of Buttermilk Tartlet Delights goat cheese, roasted red pepper é thyme creamy leek é artichoke duxelle é confit duck				\$14

MAIN

Thunderbird Tapas Plate For 2 crab fritters, citrus salad, king prawns, soufflé, marinated lamb tenderloins, lentil salad, trio of tarts é salmon tartare				\$64
Angus Rib Eye Fillet caramelized baby vegetables, cauliflower puree é red wine jus			GF	\$32
Twice Baked Confit Duck Leg served on chive gnocchi, ricotta filled zucchini flowers é cumquat jus				\$34
Sage Marinated Spatchcock served w an eggplant filo tart é a creamy leek braise			GF	\$29
Seafood Paella balmain bugs, prawns, mussels, chorizo é peas tossed in a paprika scented basmati rice	LF		GF	\$29
Homemade Chive Gnocchi spicy tomato capsicum compote é enoki mushrooms			V	\$24
Braised Pork Belly citrus scented atlantic scallops, baby herb salad é lemongrass broth			GF	\$25
Filo Wrapped Barramundi served on a lime cous cous, drizzled w a rocket é macadamia pesto				\$28

DESSERT

Assorted desserts from \$13 to \$17

Setting a new benchmark for style!

