

**SIGNATURE SHARE PLATE (FOR 2 PEOPLE)**

\$79

Lemon pepper calamari, aioli, chili, dill GF  
 Macadamia and feta crusted barramundi, lime butter sauce GF  
 Crisp pork belly bao buns, Asian slaw and chili dressing  
 Karaage chicken, Japanese mayonnaise  
 Roasted baby beets with caramelized onion, pine nuts, spinach and fetta GF V  
 Shoestring fries, aioli V

**SHARE PLATES (RECOMMEND 2 – 3 PLATES PER PERSON)**

**SEA**

Lemon pepper calamari, aioli, chili, dill GF \$14  
 Macadamia and feta crusted barramundi, lime butter sauce GF \$16  
 Tempura snapper fillet, soft taco, wombok, chipotle mayo GF \$16  
 Sizzling garlic prawns served in a cast iron pan, chili, shallots GF \$14

**LAND**

Crisp pork belly bao buns, Asian slaw, sweet chili dressing \$15  
 Braised beef and Fat Yak pie, crisp puff pastry \$16  
 San choy bow, Bangalow pork, baby cos GF \$15  
 Karaage chicken, Japanese mayonnaise \$14  
 Slow roasted lamb shoulder, pot vegetables, balsamic onion jus, pita bread \$16  
 Duck spring rolls, sweet chili and coriander dipping sauce \$16

**VEGETARIAN**

Mushroom arancini, blue cheese dipping sauce V \$15  
 Potato gnocchi, pesto, parmesan V \$15  
 Spinach and ricotta ravioli, Napoli sauce, basil, fetta V \$16  
 Haloumi, chili jam GF V \$12

**GARDEN**

Roasted baby beets, caramelized onion, pine nuts, spinach and fetta GF V \$13  
 Rocket, pear, parmesan, lemon juice, olive oil GF V \$13  
 Sweet potato fries, maple mustard dipping sauce V \$ 9  
 Green beans and Danish feta GF V \$11  
 Shoestring fries, aioli GF V \$12  
 Creamy mash potato GF V \$ 8

**MAINS**

Rack of lamb, crushed potatoes, Dutch carrots, mint, macadamia rocket pesto GF \$36  
 Char grilled 250g eye fillet, baby spinach, button mushroom sauce, hand cut chips \$36  
 Crispy skin chicken breast, tarragon mascarpone, mash potato, green beans, Danish feta \$32  
 Pork ribs – ½ rack – wedges, bacon, sour cream, chives \$35

**KIDS**

Gnocchi, bolognaise, parmesan \$11  
 Fish and chips \$ 9  
 Chicken nuggets, hand cut chips \$ 9

All herbs are picked daily from our very own herb garden here at Thunderbird Park. Furthermore, we acknowledge that tourism and agriculture are the Scenic Rim’s two leading industries and we would like to thank our local farmers for supplying us with their consistently high standard of seasonal ingredients and outstanding service!



# Rainforest

restaurant & lounge bar