

SIGNATURE SHARE PLATE (FOR 2 PEOPLE)

\$79

- Lemon pepper calamari, aioli, chili, dill GF
- Macadamia and feta crusted barramundi, lime butter sauce GF
- Crispy pork belly, rice noodles, Asian chili dressing GF
- 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
- Hot smoked salmon, watercress, avocado, lemon vinaigrette, ciabatta \$15
- Sizzling garlic prawns served in a cast iron pan, chili, shallots GF \$14

LAND

- Pulled beef brisket bao buns, wombok, cucumber, Asian chili dressing \$15
- Marinated lamb souvlaki, tzatziki, Greek salad and pita bread \$16
- Karaage chicken, Japanese mayonnaise \$14
- Duck spring rolls, sweet chili and coriander dipping sauce \$16
- Crispy pork belly, rice noodles, Asian chili dressing GF \$17

VEGETARIAN

- Pumpkin, spinach and feta arancini, smoked tomato sauce V \$15
- Potato gnocchi, carbonara sauce, parmesan V \$15
- Spinach and ricotta ravioli, macadamia rocket pesto, white wine cream sauce V \$16
- Baked camembert wheel, honey, walnuts, dipping bread V \$17

GARDEN

- Garlic ciabatta V \$ 9
- Roasted baby beets with caramelized onion, pine nuts, spinach and fetta GF V \$13
- Rocket, pear, parmesan, lemon juice, olive oil GF V \$13
- Crunchy Asian slaw V \$ 9
- Green beans and Danish feta GF V \$11
- Shoestring fries, aioli V \$12

MAINS

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

KIDS

- Gnocchi, bolognaise, parmesan \$11
- Grilled chicken lollypop, hand cut chips GF \$ 9
- Chicken nuggets, hand cut chips \$ 9



DESSERTS

Apple and rhubarb crumble, vanilla bean ice cream \$14

Tipsy ice cream bombe \$15

Cinnamon doughnuts, salted caramel sauce, vanilla bean ice cream \$14

Affogato, wattle toffee liqueur, vanilla bean ice cream GF \$15

Cherry ripe cheesecake, chantilly cream GF \$14

TAMBORINE DISTILLERY TASTING BOARD \$18

WATTLE TOFFEE LIQUEUR

CHOC MINT LIQUEUR

BUTTER CARAMEL LIQUEUR

Tourism and agriculture are the Scenic Rim's two leading industries.

We would like to thank our local farmers for their consistently high standard of seasonal ingredients, service and collaboration.

The following supplier deserves special mention in its contribution to our

Desserts and Tasting Board:

www.tamborinemountaindistillery.com