

Menu Lobby Lounge



SCAN ME TO SEE
OUR SPECIALS

FAVOURITES

Antipasto Plate Cured meats, marinated eggplant, marinated green and kalamata olives, semi dried tomatoes, grissini, lavosh and cornichon	\$18	Resort Caesar Salad Baby cos lettuce, smoky bacon, croutons, shaved parmesan and boiled egg <i>(LGO)</i>	\$17
Poke Bowl (Choice of flaked salmon, soft tofu or grilled chicken) Soba noodles, edamame, wakame, avocado, tamanegi dressing, pickled ginger, Kewpie mayonnaise and crispy shallots <i>(DF)</i>	\$26	Bread and Dips Baba Ghanoush, pumpkin hummus, tzatziki, toasted pita bread with dukkha dust	\$18
Szechuan Calamari Lemon wedge and tartare sauce	\$18	Corn Ribs Roasted sesame mayo, shredded seaweed and bonito flakes <i>(DF, VO)</i>	\$17

MAIN COURSE

Drunken Prawn Pernod glazed Tiger prawns and mussels, capsicum medley, Spanish onion, pop capers, chunky chilli tomato stew and crusty bread <i>(DF, LGO)</i> Add a 250ml glass of Hardy's Shiraz for \$2	\$34	Lamb Shank Moroccan lamb shank, fromage de chevre polenta, broccolini and jus <i>(LG)</i>	\$32
Beer Battered Flathead Beer battered flathead fillets, slaw, fries, lemon and tartare sauce	\$27	Grilled Barramundi Bouillabaisse, potato gratin, broccolini and crispy kale <i>(LG)</i>	\$36
Rib Eye Steak Char-grilled 300g rib eye steak with sautéed greens, fries and jus <i>(LGO, DF)</i> Only available from 4pm	\$45	Butter Chicken Butter chicken, rice, naan bread, vegetable pickle <i>(LGO)</i>	\$29
		U.S Style Pork Ribs Slow cooked glazed Tennessee pork ribs, slaw, fries Only available from 4pm	\$45 HALF \$60 FULL

(LG) Low Gluten (LGO) Low Gluten Option (VEGAN) Vegan (VO) Vegan Option (DF) Dairy Free (DFO) Dairy Free Option

Kindly note no surcharges on public holidays. Menu availability and pricing may change without notice.

Please note that while every effort is taken in preparing dietary meals, our products either contain or are produced in kitchens which contain/use allergens. We are unable to guarantee that any product is free from all allergen traces due to the kitchen environment it is prepared in

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BURGERS

Angus Beef Burger

\$25

Charred beef patty, bacon, cheese, lettuce, tomato, beetroot and tomato chutney, fries

Korean Chicken Burger

\$24

Glazed Korean BBQ fried chicken, slaw, pickled cucumber, fries

*ALTERNATIVE OPTIONS:

(LG) BEEF PATTY

(LG) VEGAN BUN

(LG) VEGAN CHICKPEA AND PUMPKIN PATTY

(LG) FRIES

MEXICAN FLAVOURS

Vegan Chilli

\$24

Crispy Tortilla, refried beans, plant based chilli con carne, avocado, pico de gallo, lime
(LG, DF, VEGAN)

Mexican Power Bowl

\$19

Pinto bean, wild rice, avocado, pico de gallo, corn tortilla, pickled jalapeno, spinach and cilantro crema
(LG, VEGETARIAN)

SIDES

Fries

\$9

Fries served with tomato sauce

Available on request:

(LG) Fries

Potato Wedges

\$12

Potato wedges with sour cream and sweet chilli

DESSERT

Cheese Plate

\$10

Choice of cheddar or brie with dried fruit, quince paste, walnuts, grapes, grissini and lavosh

Chocolate Raspberry Sponge Cake

\$16

Chocolate raspberry sponge cake, topped with chocolate coconut ganache and buckwheat crumble
(LG, VEGAN)

Doughnut Fries

\$12

Tossed in cinnamon sugar and served with chocolate fudge sauce and mixed red berries

White and Dark Chocolate Gateau

\$16

Layered chocolate mousse with chocolate ganache and hazelnut base served with mixed berry compote

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