

THE RETREAT DINING ROOM

Bread Toasted Sourdough, Infused Ghee	16
Marinated Rainbow Olives Lemon zest, garlic, olive oil LG VG	8
ENTRÉE	
Pumpkin Arancini Smoked Sugo LG LD	20
Soup of the Day (Ask your waiter for details) LG V	16
Zaatar BBQ Quail Spiced cous cous, garlic tzatziki	25
Chilled Mooloolaba King Prawns Zesty horseradish mayonnaise, lemon	29
Antipasto Platter (Ideal to Share) Selection of marinated vegetables, cured meats, gourmet cheeses, sourdough & condiments	40
MAINS	
Dukkah crusted Chicken Maryland Warm mixed grain and roasted vegetable salad, tangy aioli dressing LD	40
Pork Cutlet (300g) Scenic Rim apple sauce, seasonal greens, lemon & garlic potatoes LG	40
Seared Tasmanian Salmon Pressed kipfler potato, sauteed spinach, pickled fennel, salsa verde LG	40
Rump Steak (250g) Colcannon potato, green beans, red wine jus	40
Fettuccini Garlic, chilli, tomato, mushrooms, lemon, fresh herbs, pecorino VC	35
Pumpkin Risotto OLD Blue Pumpkin spinach pecorino togsted pine nuts 16 VVC	35



PREMIUM SELECTION

Premium Australian Lamb Fillet (250g) Wood smoked romesco sauce, grilled eggplant, broccolini, O'Reilly's red wine jus	58
Grain Fed Eye Fillet Steak (200g Centre-cut) Sliced garlic potatoes, sauteed mushrooms, broccolini, Granite Belt port wine reduction LG	65
SIDES	
Sauteed Vegetables shallot butter LG V	12
Garden Salad lemon scented vinaigrette LG LD VG	10
Colcannon Potato LG V	10
Chips Garlic aioli V	10
SHARE BOARDS – Order with Dining Room or Reception staff by 8pm the night before – availability is li	imited
Slow-cooked Lamb Shoulder LG LD Roasted vegetables, sauteed seasonal greens, selection of local and imported condiments	95
Whole Roast Citrus Duck LG LD Potatoes, shallots, broccolini, blistered baby tomatoes, poached grapes, port-wine reduction	95
Whole Baby Barramundi LG LD Poached in white wine with clams and mussels, steamed greens, sliced garlic potatoes	95
PIZZAS – Low Gluten base and Vegan cheese available	
Margherita	24
Pepperoni	26
Ham and Pineapple	26
BBQ Chicken	28
Bacon, onion, roasted capsicum	
Scenic Rim Supreme Chorizo, bacon, roasted capsicum, olives, onion, mushroom	30
Vegetarian Pumpkin, eggplant, mushrooms, onion	28



THE RAINFOREST BAR

Marinated Rainbow Olives Lemon zest, garlic, olive oil LG VG	8
Pumpkin Arancini Smoked Sugo LG LD	20
Salt and Pepper Calamari Petite salad, lemon, chipotle aioli LG LD	20
Antipasto Platter (Ideal to Share) Selection of marinated vegetables, cured meats, gourmet cheeses, sourdough, condiments	40
Pumpkin Risotto QLD Blue Pumpkin, Spinach, Pecorino, Toasted Pine Nuts LG V VC	35
Chips Garlic aioli LD V	10
Wedges Sweet chilli & Sour cream v	12
PIZZAS – Low Gluten base and Vegan cheese available	
Margherita	24
Pepperoni	26
Ham and Pineapple	26
BBQ Chicken Bacon, onion, roasted capsicum	28
Scenic Rim Supreme Chorizo, bacon, roasted capsicum, olives, onion, mushroom	30
Vegetarian Pumpkin, eggplant, mushrooms, onion	28
FROM THE GRILL — All served with chips and salad	
Rump Steak (250g) Port wine jus	36
Pork Cutlet (300g) Apple sauce, Port wine jus	36
Pan Seared Fish of the Day Tartare sauce, Lemon	36