

BAR MENU

Welcome



Since 1926 we have been welcoming guests to enjoy the World Heritage listed Lamington National Park.

We have a selection of wines from our very own Canungra Valley Vineyards & beers brewed by Burleigh Brewery located on the Gold Coast.

Opening Hours

The Rainforest Bar

Open 4pm till late. Monday - Friday
Midday till late. Saturday - Sunday

The Dining Room

Open 7am – 9:30am (Breakfast Buffet)
Open 5:30 – 8:30pm (Dinner Buffet)

The Mountain Café & Mini Mart

Open 8am – 3pm Daily
Serving Breakfast & Lunch
Café Kitchen open from 8am – 2:30pm Daily

Beer & Cider



Burleigh Brewery Tap Selection **\$13**

Australian Beers **\$12**

Balter XPA, QLD

Balter Hazy IPA, QLD

Balter Captain Sensible Mid Strength, QLD

Stone & Wood Pacific Ale, NSW

Great Northern Lager, QLD

Great Northern Super Crisp, QLD

Great Northern Zero, QLD

XXXX Gold Lager, QLD

James Squire Ginger Beer, NSW

Imported Beers **\$12**

Peroni, Italy

Corona Extra, Mexico

Guinness, Ireland

Asahi, Japan

Cider **\$12**

Somersby Apple Cider, Australia

Somersby Pear Cider, Australia

Non-Alcoholic

Ask what non-alcoholic beers,
ciders and wines are available

Coke or Coke No Sugar

Fanta

Sprite

Ginger Ale

Soda Water

Tonic Water

Lemon Lime & Bitters

Bundaberg Ginger Beer

Orange Juice

Apple Juice

Sparkling & White



O'Reilly's Wine Paddle

\$35

Select Five Wines from O'Reilly's Canungra Valley Vineyards 75ml

Sparkling

O'Reilly's Lona Gold, South Burnett, QLD	\$14 \$60
O'Reilly's Lona Blush Rose, South Burnett, QLD	\$14 \$60
O'Reilly's Gruner Marsanne 100 Years Celebration, QLD 2022	\$70
O'Reilly's Picnic Bubbles, QLD	\$40
O'Reilly's Lona Méthode Traditionnelle Sémillon, QLD 2022	\$80
Taittinger, Brut Reserve Champagne, France NV	\$130

Rose

O'Reilly's Rhelma, Granite Belt, QLD	\$15 \$60
Mason Saint AIX, France	\$85

White

O'Reilly's Picnic Moscato, QLD	\$10 \$35
O'Reilly's Vince Viogner-Marsanne, Canungra Valley, QLD	\$14 \$60
O'Reilly's Platypus Play Semillion Sauvignon Blanc, QLD	\$12 \$50
O'Reilly's Chardonnay 100 Years Celebration QLD 2024	\$14 \$70
O'Reilly's Groom Pinot Gris, Granite Belt, QLD	\$14 \$60
O'Reilly's Organic White, Hunter Valley, NSW	\$14 \$60

Leeuwin Estate, 'Art Series' Riesling, Margaret River, WA 2023	\$49
Shaw & Smith, Sauvignon Blanc, Adelaide Hills, SA 2023	\$82
William Fevre, Chablis, France 2021	\$110

Red



O'Reilly's Mick Merlot, McLaren Vale, SA	\$14 \$60
O'Reilly's Bernard Chambourcin, Canungra Valley, QLD	\$13 \$60
O'Reilly's Joe Organic GSM, QLD 2025	\$14 \$55
O'Reilly's Viola Organic Cabernet	\$14 \$55
O'Reilly's Pinot Noir 100 Years Celebration, QLD 2023	\$14 \$70
O'Reilly's Norbert Sangiovese, Granite Belt, QLD	\$14 \$60
O'Reilly's Shane Shiraz, McLaren Vale, SA	\$15 \$65
John Duval Plexus GSM, Barossa Valley, SA 2021	\$19 \$98
La Linea Tempranillo, Adelaide Hills, SA 2021	\$74
Contessa, Montepulciano, Italy 2020	\$78
Deakin Estate ZERO, Shiraz, NSW 2021	\$39

Cellar Red

Super Nanny Pinot Noir Central Otago, NZ 2021	\$150
Kooyong, Pinot Noir, Mornington Peninsular, VIC 2020	\$115
Yangarra 'Hickinbotham' Grenache, McLaren Vale, SA 2021	\$135
O'Leary Walker Shiraz, Clare Valley, SA 2021	\$80
Mountadam Shiraz, Eden Valley, SA 2021	\$79
Hayshed Hill 'Block 2' Cab Sav Margaret River 2018	\$140
Hickinbotham, 'Clarendon Vineyard' Cab Sav McLaren Vale 2021	\$165
Mountadam High Eden 'Milton' Cabernet Sauvignon 2021	\$95
Man O'War, 'Ironclad' Bordeaux Blend, Waiheke Island, NZ 2020	\$135
Henschke 'Mount Edelstone' Shiraz, Eden Valley, SA 2018	\$365

Dessert Wine

O'Reilly's Big Pete Port, QLD	\$12 \$50
Frogmore Creek Iced Riesling, Cambridge, TAS	\$10 \$45

Spirits



Vodka **\$14**

Folly's
Grey Goose
Lamington Vodka

Tequila **\$14**

El Jimador
1800 Anejo

Rum **\$14**

Malibu
Bacardi
Bundaberg
Kraken Spiced Rum
Ron Zacapa no23

Bourbon **\$14**

Jack Daniel
Makers Mark
Wild Turkey Rare Breed

Gin **\$14**

Bombay Sapphire
Hendricks
Wildflower Pink
Ink Gin
Four Pillars Shiraz Gin
Four Pillars Rare Dry Gin
Seven Seasons Green Ant

Spirits



Single Malt Whiskey

Chivas Regal 12 year	\$14
Glenfiddich 12 year	\$15
Oban 14 year	\$19

Australian Whiskey

Starward Two Fold	\$13
Starward Wine Cask	\$13
Lark Classic Cask	\$32

Blended Whisky & Rye

Canadian Club	\$13
Johnny Walker black	\$13
Rittenhouse Rye	\$13

Japanese Whiskey

Nikka Taketsuru	\$18
Nikka Barrel	\$17
Hibiki Harmony	\$24

Cognac & Brandy

Hennessy VSOP	\$18
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Liqueurs & Aperitif

All Liqueurs & Aperitif \$13

Aperol	Baileys
Campari	Chambord
Pimm's	Drambuie
Frangelico	Cointreau
Kahlua	Disaronno Amaretto
	Tia Maria

Something Light



Sliders Duo \$30

Grilled Beef Slider & Grilled Chicken Slider | Sliced cheddar cheese |
Baby cos | Pickles | Relish | Served with chips

Truffle Burrata Cheese \$36

Rocket | Prosciutto | Chargrilled sour dough

Chargrilled Pita Bread (V) \$18

Hummus | Salsa verde | Homemade harissa

Thin Crispy Fries \$15

Served with aioli

Seasoned Wedges \$17

Served with sour cream and sweet chili

Cauliflower Popcorn \$20

With homemade harissa

Marinated Olives \$16

Rosemary | Garlic | Roasted peppers

Garlic Bread \$28

with Parsley & Parmesan

Grazing Board for Two \$67

Quince paste | Dried fruits | Nuts | Kurrajong & water crackers | Tamborine
Mountain Blue Vein cheese | Tasmanian Brie cheese | King Island Matured
cheddar cheese | Cured meat & fresh seasonal fruits

Main Dishes



All served with Roasted kipfler potatoes | Burnt cauliflower purée |
Confit tomatoes | Charred greens

Select one sauce from: Red Wine jus, Creamy Mushroom or Peppercorn

250g Sirloin Steak \$60

MB2/3 + Black Angus 150 Day Grain Fed, Red wine jus

300g Scotch Fillet \$73

MB2/3 + Black Angus 150 Day Grain Fed, Red wine jus

200g Eye Fillet \$79

MB2/3 + Grain Fed, Red wine jus

Huon Atlantic Salmon Fillet \$57

Served with Mustard cream

Free-Range Chicken Supreme \$52

Thyme chicken jus

Vegetarian Options

Roasted Cabbage \$45

Served with Homemade harissa | Burnt cauliflower purée | Confit
tomatoes | Charred greens | Feta cheese | Roasted peanuts

Marinated Mediterranean Cauliflower Steak \$45

Romesco sauce | Confit tomatoes | Charred greens | Dukkha

BAR MENU

House Baked Pizzas



- Margherita** Pearl Bocconcini | Fresh Basil **\$32 V**
- Puttanesca** Tomatoes | Olives | Capers | Garlic | Anchovies **\$34**
- Four Cheese** Mozzarella | Parmesan | Blue | Provolone **\$34 V**
- Marinated Chicken** Harissa | Sliced onion | Sliced peppers | Rocket | Aioli **\$34**
- Carnivore** Bacon | Pepperoni | Chorizo Sausage | Ham **\$34**
- Pepperoni** Premium Pepperoni | Oregano **\$34**
- Hawaiian** Ham | Pineapple **\$34**
- Prosciutto** Byron Bay Mozzarella | Rocket | Cherry Tomatoes **\$34**
- Vego** Roasted Peppers | Sliced Red Onion | Mushrooms | Baby spinach **\$34**
- Garlic Prawn** Prawns | Cherry Tomato | Roast Capsicum **\$34**

Gluten Free Bases & Vegan Cheese available on request

Add Ons - \$7

Desserts



Lemon Tart \$26

Served with Crisp Meringue | Candied Lemon | Pistachio Crumble

Mixed Berry Crumble \$24

Served with Vanilla Ice Cream | Berry Coulis

Spanish Style Churros \$24

Served with choice of Sauce | Whipped Cream | Fresh Seasonal Fruit

Ice Cream Bowl \$12

2 scoops of your choice of Vanilla | Strawberry | Chocolate

Kids Menu

Fish Fingers & Chips \$18

Nuggets & Chips \$18

Grilled Chicken & Steamed Veggies \$18