



DINNER MENU

ENTRÉE

OYSTERS

Served in any combination from the following options:

Natural, Kilpatrick, Bloody Mary shooter or Japanese salad with wasabi & soy

3.5 ea

TASMANIAN MUSSELS (GF)

Tossed in chilli Napolitana and served with grilled ciabatta bread and lemon wedge

Small size 17.50 or large size 26.50

CRISPY CRUMBED CAMEMBERT (V)

Tablelands camembert served on a beetroot, cherry tomato, and caper berry salad with mango cranberry dip

16.5

TRIO OF FRESH VEGETABLE DIPS (V)

Selection of grilled breads served with chef's fresh dips

11.0

KOFTA LAMB SKEWERS WITH BABA GANOUSH

Grilled tender lamb mince served with mini Greek salad and yogurt baba ganoush dip

15.0

GARLIC BREAD (V)

Made with crunchy French loaf

8.5

TEMPURA PRAWNS

5 prawns lightly battered and served with rocket leaves, avocado, lemon and chilli salsa

18.50

MARGARITA PIZZA BREAD (V)

In tomato base with sliced tomatoes, garlic, basil, bocconcini, Mozzarella and touch of balsamic

13.50

MAIN COURSE

PAN-FRIED BARRAMUNDI FILLET (GF)

On cauliflower puree, wokked green vegetables, kipflers, lemon myrtle chive butter
29.5

PRAWN CURRY BOWL (GF)

Mild Indian curry cooked with capsicum, bok-choy, cherry tomatoes, basil, bamboo, glass noodles,
And served with side of rice and chilli sambal
28.5

SPANISH MACKEREL

Tempura battered local Spanish mackerel with chips, salad and dill tartare sauce
27.0

HOME MADE POTATO GNOCCHI

With Roasted pumpkin, spinach, capsicum, pumpkin seeds, Napoli tomato basil sauce and Parmesan cheese
26.0

RISOTTO PRIMAVERA (V)(GF)

With roast pumpkin, zucchini, capsicum, basil, balsamic reduction, Parmesan cheese
24.0 or topped with grilled chicken, chorizo, calamari 29.0

BEEF FILLET WELLINGTON

Wrapped in pastry, prosciutto and mushrooms, on spinach with red onions, and
Shitaki mushroom shallot sauce-this steak will be served medium
34.5

BEEF RIB STEAK 250GR (GF)

With roast garlic potato mash, green vegetables and sundried capsicum pesto, natural jus
30.5

MORGANBURY 400 GR RIB ON THE BONE (GF)

Tablelands finest big and tender steak with jacket potato-chives, sour cream, onion fritter, Native Pepper berry
and green pepper jus
38.5

CHICKEN BREAST WITH AKADJURA (GF)

Marinated in bush tomato spice and served on pumpkin risotto with broccolini, cherry tomatoes, lime basil dressing
27.0

MANDARIN TWICE ROASTED DUCK BREAST (GF)

On stir-fry bok-choy, carrot, zucchini, sushi rice cake, Mandarin and sauce made from five spices (served medium)
29.5

4 POINT LAMB RACK WITH SUMAC CRUST (GF)

On chat potatoes tossed with fetta, olives and capsicum, lemon thyme dressing (served medium rare)
33.0

SALADS**TABLELANDER SALAD (V, GF)**

Mixed leaves, avocado, pine nuts, feta, tomato, mushroom, cucumber, roast garlic mustard vinaigrette

MEDITERRANEAN SALAD (V, GF)

Greens, fetta, olives, capsicum, cucumber, tomato with lemon olive oil dressing

THAI SALAD (V, GF)

With fine cut carrot/cucumber/greens/glass noodles, Thai dressing and peanuts sprinkled

Above salads 19.0 or with chicken 23.0 | lamb Kofta kebab 25.0 | lemon pepper calamari 25.0

SIDES

Mixed salad with lemon dressing or small bowl beer battered fries or steamed vegetables
5.0 each

PIZZA

MOROCCAN CHICKEN

Pesto base, chicken, prosciutto, mushrooms, semi-dried tomato, Mozzarella, Moroccan yogurt swirl
21.5

KURANDA VEGETARIAN (V)

Tomato base, roast pumpkin, caramelized onion, semi dried tomato, spinach, feta and Mozzarella
19.0

THAI PRAWNS AND CALAMARI

Tomato base, capsicum, coriander, calamari, sweet chili, red onion, prawns, Mozzarella
24.5

MEXICAN

Salsa base, ground beef, capsicum, red onion, jalapenos, Mozzarella, kidney beans, sour cream
19.0

CLUBHOUSE

Barbeque sauce, bacon, pepperoni, chicken, ham, pineapple, onion, mushroom, Mozzarella,
Shallots
19.0

DESSERTS

STICKY DATE AND MACADAMIA PUDDING

Bundy rum fudge sauce and vanilla ice cream

10.5

CHOCOLATE HAZELNUT BOMBE ALASKA

With fresh fruit and passionfruit syrup

10.5

HOT CHOCOLATE AND BERRY FONDANT

With rum and raisin ice cream

10.5

HONEY AND SCOTCH CRÈME BRULÉE (GF)

With chocolate brownie and cream

10.5

TROPICAL FRUIT PLATE (GF on request)

Sliced best fruit of the season with banana bread, natural yogurt and honey

10.5

MANGO AND LIME CARAMELISED CHEESECAKE

With fresh fruit salsa

10.5

DESSERTS TO SHARE

DESSERT LOVERS TASTING PLATE

Honey Brulée, Rum and raisin ice cream, chocolate brownie, chocolate strawberries

23.5

GALLO TABLELANDS CHEESE PLATE (GF on request)

A selection of cheese sourced from local suppliers in the Atherton Tablelands with quince paste

19.5

KNOW YOUR DISHES

Akadjura/bush tomato - native bush fruit that is dried and powdered and has a caramel tomato flavour

Baba Ganoush - dip made with roast eggplant, tahini, olive oil garlic, parsley, lemon and yoghurt

Balti curry - mild home made curry with coriander, turmeric, chilli, coconut, tamarind

Beef Rib steak - from the rib part of animal tender with marbling/fat boneless

Beef tenderloin - the softest most luxurious and expensive cut from the beast always tender low fat and lean

Beef Wellington - famous beef dish steak is wrapped in prosciutto and mushrooms cooked in puff pastry

Bloody Mary - mix of tomato juice vodka Worcestershire sauce, celery salt and pepper for oyster shots

Bocconcini - small, semi-soft, white and rindless unripened mild cheese which originated in Napoli and were once made only from milk of water buffaloes. Nowadays they are usually made from a combination of water buffalo and cow's milk. Bocconcini are packaged in whey or water, have a spongy texture and absorb flavours.

Bombe Alaska - our version of classic French dessert individual serve for one the ice cream is wrapped in sponge and meringue and coloured with a blow torch-trivia Feb. 1 is baked Alaska day in US

Broccolini – It is a cross between broccoli and Kai lan (Chinese broccoli)-smaller florets and longer stalks than normal

Sambal – it is a chilli based sauce which is normally used as a condiment. Sambal is popular in Indonesia, Malaysia, Singapore, the southern Philippines and Sri Lanka

Chocolate Belgian fondant - gooey warm chocolate pudding very rich served in bowls with berries in base

Chorizo - spicy Spanish sausage

Ciabatta - is an Italian style white bread literal translation is "carpet slipper"

Crème Brulée - French dessert custard gets its name from being topped with sugar and burned with gas torch

Japanese salad – wakame, seaweed and cucumber salad

Kofta lamb kebabs - Turkish style lamb kebabs made with minced lamb, herbs and spices

Lemon myrtle - native tree-leaves are powdered and give lemon and lime flavour

Mandarin 5 spice dressing - made with mandarins and five spice giving a strong Asian flavour

Master stock - Asian base stock with soy, aromatics, herbs, spices

Native pepper berry - bush tucker native berry with peppery zing-combines well with green peppercorn sauce

Peking duck - Chinese style preparation with honey, garlic and five spices

Potato gnocchi - Italian pasta/dumplings made from fresh potato, eggs and flour

Primavera - Italian for springtime-mixed vegetables with various colours from spring

Rib on the bone - rib steak with the rib bone left on better flavour and presentation

Shiitake mushrooms – this mushroom is native to East Asia, which is cultivated and consumed in many Asian countries, as well as being dried and exported to many countries around the world

Spanish mackerel - local fish best for battering and fish and chips

Sumac - Middle Eastern spice-lemony flavour purple powder used with lamb

Sushi rice cake - rice cake made with sushi flavoured rice-rice vinegar and mirin

Tahini - paste made from sesame seeds and used in Middle Eastern cookery

Twice roasted duck breast - poached in master stock and roasted after

4 point lamb rack - the lamb racks we use have four cutlets or points a good serve