



LUNCH MENU

STARTERS AND SALADS

MARGARITA PIZZA BREAD (V)

Tomato base with sliced tomatoes, garlic, basil, bocconcini, Mozzarella and touch of balsamic
13.50

GARLIC BREAD (V)

Made with crunchy French loaf
8.50

OYSTERS

-Served in any combination from the following options:

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

CRISPY CRUMBED TABLELANDS CAMEMBERT (V)

served on a beetroot, cherry tomato, and caper berry salad with mango cranberry dip
16.50

TRIO OF FRESH VEGETABLE DIPS (V)

Selection of grilled breads served with chef's fresh dips
11.00

TEMPURA PRAWNS

Battered local prawns (5) served with avocado, lemon, chili salsa and rocket leaf salad
19.50

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 16.5 or with chicken 18.0 | lamb Kofta kebab 23.0 | lemon pepper calamari 23.0

(V) Vegetarian (GF) Gluten Free

One bill per table policy

MAIN MEALS

PEKING DUCK RISOTTO

With spinach, shitaki mushrooms, red onion, shallots, hoi-sin chilli dressing and Parmesan cheese
Entrée size 18 or main size 27.50

LOCAL SPANISH MACKEREL

In tempura batter with chips, salad, dill tartare sauce and lemon
Small size 15.5 or main size 25.0

CHORIZO SPAGHETTI

with spinach, red onion, bacon, olives, fresh chilli, light cream sauce and Parmesan
Entrée size 14 or main size 22.50

GRILLED BARRAMUNDI (GF)

With avocado, lemon, chili salsa, Mediterranean salad and grilled lemon 25.0

59 OPEN SANDWICH (GF on request) - your choice of:

- Tender rib steak, cheddar, bacon, beetroot and onion jam
- Grilled chicken, mustard garlic mayo and Swiss cheese,
- Smoked Tasmanian salmon, Camembert and avocado

All on grilled foccacia bun with lettuce, tomato and spicy fries or mixed salad 18.0

LAMB KOFTA KEBAB WRAP

Rocket, cucumber, tomato, marinated onion, wrapped in flatbread with babaganoush yogurt dip, parsley salad 18.0

INDIAN BALTI CHICKEN CURRY (GF)

Capsicum, bok-choy, cherry tomatoes, basil, bamboo, noodles, rice and chili sambal
23.50

TASMANIAN BLACK MUSSELS (GF)

Tossed in chilli Napolitana sauce and served with grilled ciabatta bread and lemon wedge
26.50

POTATO GNOCCHI WITH ROAST PUMPKIN (V)

Spinach, capsicum, pumpkin seeds, Napoli tomato basil sauce, Parmesan. 22.50

SMOKED SALMON ANTI-PASTO PLATE (GF)

With avocado, tomato wedges, olive oil/balsamic, capers, lemon, grilled ciabatta bread 22.5

PIZZA

MAROCCAN CHICKEN

Pesto base, chicken, prosciutto, mushrooms, semi-dried tomato, Mozzarella and 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 and sour cream

19.0

CLUBHOUSE

Barbeque sauce, bacon, pepperoni, chicken, ham, pineapple, onion, mushroom, Mozzarella and 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