

# RAINFOREST

## Restaurant

### ENTREES

<b>CUCUMBER GAZPACHO</b> Coconut cream, roasted almonds, coriander, fruit pearls GFO   DF   V	<b>18</b>	<b>HEIRLOOM TOMATO CARPACCIO</b> Sicilian olive tapenade, grissini, stracciatella, extra virgin olive oil DFO   GFO	<b>18</b>
<b>SOFT SHELL CRAB BAO BUNS (2)</b> Wombok, wakame, wasabi mayonnaise DF	<b>22</b>	<b>BAJA PRAWN TACOS (2)</b> Battered prawns, cabbage slaw, remoulade DF	<b>20</b>
<b>MUSSELS PROVENCAL</b> White wine reduction, fresh tomatoes, onions, herbs from our garden, bread DF   GFO	<b>22</b>	<b>ANTICUCHOS (2)</b> Marinated beef or prawn skewers, hibachi-grilled over charcoal, with chimichurri GF   DF	<b>22</b>

### MAINS

<b>SEAFOOD PAELLA</b> Saffron bomba rice, seafood variation	<b>39</b>	<b>CRISPY SKIN SALMON &amp; SCALLOPS</b> Green pea puree, charred corn, cucumber ribbons, lemon butter sauce GF	<b>39</b>
<b>300G MISO WAGYU FLANK STEAK MB 6-7</b> Pak choy, broccolini, miso jus - served medium rare GF   DF	<b>52</b>	<b>MIDDLE EASTERN CHICKEN</b> Curry couscous salad, baby carrots, confit lemon, yoghurt dressing DFO	<b>40</b>
<b>300G BEEF SIRLOIN</b> Crisped chat potatoes, broccolini, chimichurri GF   DF	<b>42</b>	<b>GNOCCHI VERDE</b> Potato gnocchi, sauteed seasonal mixed greens, crispy kale VG   GF   DF	<b>36</b>
<b>PORK MILANESE</b> Arugula & parmesan salad, grilled lemon cheek DFO	<b>39</b>	<b>GRILLED LAMB SHORT LOIN</b> Cauliflower puree, glazed baby beetroots, jus GF	<b>50</b>

### SIDES & SALADS

<b>SOBA NOODLE SALAD</b> Marinated tofu, julienned vegetables DF   VG	<b>18</b>	<b>SEASONAL GREENS</b> Almond flakes VG   GF	<b>12</b>
<b>GARDEN SALAD</b> Mesclun, tomatoes, red onions, cucumber, house dressing GF   DF   V	<b>14</b>	<b>PARMESAN CRISPY FRIES</b> House lemon aioli GFO	<b>12</b>

DFO - DAIRY FREE OPTION | GFO - GLUTEN FREE OPTION | GF - GLUTEN FREE  
V - VEGETARIAN | VGO - VEGAN OPTION | DF - DAIRY FREE | VG - VEGAN



**Chefs' Garden - Freshly Picked and Perfectly Plated**



Many of our herbs and vegetables are harvested from our organic Chefs' Garden, ensuring the freshest flavours in every dish. We also thank our local farmers for their high-quality seasonal ingredients, which help us create vibrant and delicious meals.

**A 1% donation to Tamborine Mountain Landcare will be added to your bill for ecological restoration. Please inform us to opt out.**

PUBLIC HOLIDAY SURCHARGE: 15% | SUNDAY SURCHARGE: 10%

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