



*From the
Tuckerbox*

MENU



BREAKFAST

All served with juice, filtered coffee and a selection of tea.

Your choice of one of the following:

Hot Breakfast

Eggs (your choice of poached, scrambled or fried), bacon, hash brown, breakfast sausage and grilled tomatoes served with toast (GF option available)

Continental Breakfast

A selection of cereals, pastries, fresh Queensland seasonal fruit and creamy vanilla Greek yoghurt (V) (GF, DF option available)



LUNCH

Enjoy a complimentary beer, wine, soft drink, juice or water with your meal.

Tea and coffee will be served after lunch.

Main

Your choice of one of the following:

Chicken Ballotine

Succulent chicken fillet filled with pumpkin, kale and mushrooms. Served with a cream herb sauce and fresh garden salad (GF, DF option available)

Lemon Myrtle Herb Crusted Barramundi

Baked Barramundi topped with a zesty lemon myrtle herb crust and served with a lemon butter sauce and tossed salad (GF, DF option available)

Pumpkin, Spinach and Feta Filo with Beetroot Relish

Baked pumpkin, spinach and feta filo pastry served with a zingy beetroot relish and fresh garden salad drizzled with a light balsamic dressing (V)

Dessert

Your choice of one of the following:

Lightly Spiced Poached Pears

Gently poached in cinnamon, cardamon, citrus and star anise spiced sugar syrup, served with crème anglaise and raspberry coulis (GF, V)

Cheese Board

A selection of three cheeses with quince paste, dried fruits and crispbreads (GF option available)

GF - Gluten Free **V** - Vegetarian **DF** - Dairy Free

We aim to please and endeavour to make your preferred meal choice available.



DINNER

Enjoy a complimentary beer, wine, soft drink, juice or water with your meal.

Tea and coffee will be served after dinner.

Entrée

Native Bush Herb Damper

Damper with native bush herbs, freshly baked and served warm with butter (GF option available)

Main

Your choice of one of the following:

Lamb Shanks

Locally sourced lamb shanks, traditionally slow-cooked and served with creamy mash potatoes and pan jus (GF) (DF option available)

Honey Glazed Roast Pork

Marinated pork loin roasted in local honey, herbs, and Oriental spices served with roast potatoes, and an apple and ginger sauce (GF)

Spinach and Ricotta Cannelloni

Delicious pasta filled with spinach and ricotta, baked in a rich Sicilian tomato sauce made with bechamel and parmesan cheese (V)

All dinners are served with a garden salad and a plate of seasonal vegetables.

Dessert

Your choice of one of the following:

Bread and Butter Pudding

Traditional bread and butter pudding served with vanilla bean custard and spiced berries (V)

Chocolate Torte

Rich chocolate cake topped with chocolate ganache and whipped cream (GF, V)