

ALL-DAY DINING

Room service | available 12pm till 9pm | not available in the restaurant



ENTRÉES & SMALL PLATES

NATIVE WATTLESEED & THYME DAMPER 16
(V,DFO,VGO)

Warm house-baked damper served with whipped cultured butter

FREE-RANGE EGGS ON FARMHOUSE TOAST 22
(GFO,DFO)

Eggs cooked your way (poached, fried, scrambled), farmhouse sourdough, cultured butter, bush tomato relish

LIGHTLY FRIED SQUID (I)(GF) 24

Tender squid coated in spiced flour and lightly fried, served with a crunchy green salad, nam jim aioli and fresh lemon

MARINATED CHICKEN SKEWERS (GF,DF,W) 26

Jerk-marinated chicken skewers with guindilla peppers, accompanied by a vibrant calypso sauce

MISO MUSHROOM & QUINOA SALAD 28
(V,VG,GF,DF,W)

Marinated king brown and enoki mushrooms layered with quinoa, pickled radish, spinach and red onion, finished with a silky sesame dressing

CRISP CROCODILE & LEMON MYRTLE SPRING ROLLS 23

Golden filo pastry with native lemon myrtle, served with Davidson plum relish

CHEESE

ARTISAN CHEESE BOARD 42

A refined selection of premium imported & local cheeses, elegantly presented with house-made pickles, seasonal ferments, fresh fruit and thoughtfully paired accompaniments. Served with lavash, warm artisan bread and preserves designed to complement each cheese

SIDES

Bowl of fries 14
Seasonal greens 14
Miso mushrooms 14
House salad 14

MAINS & BOWLS

PROTEIN POWER BOWL with chicken 34
(GF,DF,VO,W) with tofu 32

Your choice of poached chicken or silken tofu, served with brown rice, edamame, pickled and fermented vegetables, cabbage, tomato and cucumber, finished with miso caramel dressing

CLUB SANDWICH (GFO,DFO) 28

Poached chicken, vine tomato, crisp lettuce, bacon, fried egg, aioli, Davidson plum relish

TRUFFLE MUSHROOM & CHICKEN RISOTTO (GF) 35

Creamy wild mushrooms, roasted chicken, native thyme, finished with shaved Parmesan and truffle oil

250G WAGYU RUMP MB 8-9 (GF,DFO,W) 56

Cooked to your preference and served with a house salad and pepperberry jus

GRILLED REEF FISH (A)(GF,DFO,W) 38

Fresh market reef fish grilled to perfection and served with a crunchy green salad and fresh lemon

DESSERTS

ICED VOVO REIMAGINED (GF) 23

Coconut-vanilla sorbet, house-made shortbread biscuit, toasted marshmallow, freeze-dried berries and raspberry gel

SAMFORD HONEYCOMB PARFAIT (GF) 24

Local honeycomb from Samford Valley, wattleseed macadamia soil, fig and mascarpone

CHOCOLATE INDULGENCE FOR TWO 32

House-made decadent chocolate cake with silken chocolate ganache and candied hazelnuts

A 15% surcharge applies on public holidays. This surcharge applies to all food and beverage items on public holidays.

Legend: (gf) gluten free, (gfo) gluten free option, (df) dairy free, (dfo) dairy free option, (v) vegetarian, (vg) vegan, (vgo) vegan option

Seafood Legend: (A) Australian | (I) Imported | (M) Mixed Origin

BEVERAGE MENU

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WELLNESS SMOOTHIES

12 each

RED'Y SET-GO

Apple guava blackcurrent blueberry strawberry

PINK ME UP

Apple banana guava raspberry lychee

YELLOW THERE

Apple pear banana mango lychee

KEEN & GREEN

Apple peach mango kiwi

LET'S-GO BANGO

Banana and mango

LOOSE LEAF TEA

Native Australian collection FOR ONE FOR TWO
5.50 12.00

AUSSIE BREKKIE — DAINTREE

Medium-bodied and smooth, with a delicate finish and little to no astringency, making it a refined everyday classic.

AUSSIE EARL GREY — WELLNESS TEA

Organic black tea blended with floral botanicals and bright citrus notes. Energy support • Heart health • Digestive support • Antioxidants

STICKY BUSH CHAI

Bold café-style sticky chai with malty black tea, native spices and natural sweetness. Honeyed malt
• Cinnamon • Clove • Ginger • Wattleseed • Pepperberry

DESERT SUNRISE — GREEN TEA SUPER BLEND

Fresh and zesty green tea balanced with native fruit notes. Australian sencha, strawberry gum, desert finger lime, calendula, quandong. Metabolism support • Cardiovascular health • Antioxidants

KAKADU SUNSET

Queensland-grown blend infused with cacao husks, safflower, calendula and Kakadu plum. Rich, fruity and floral with a smooth finish

BARISTA COFFEE

Sustainably certified

CUP

MUG

Espresso	4.80	
Macchiato	4.80	
Piccolo	4.80	
Flat white	5.50	6.30
Cappuccino	5.50	6.30
Latte	5.50	6.30
Long black	5.50	6.30
Mocha	6	7
Chai latte	6	7
Dirty chai	6	7
Hot chocolate	6	7

ICED LATTE

w/ whipped cream & a choc swizzle stick 12

AFFOGATO

alcohol-free 8.50

AFFOGATO

Frangelico, Baileys, Kahlúa or Tia Maria 18

ADD-ONS

Extra shot	
Decaf	80c
Soy / almond / oat / lactose-free	50c
Vanilla / caramel syrup	80c
	80c

Milks available — full cream, low-fat, soy, almond, lactose-free and oat

COLD-PRESSED JUICES

8.5 each

L'Only Apple Juice

L'Only Orange Juice

L'Only Pineapple Juice

ABC Blast Juice

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