

In Room Dining

Opening Hours:

6.30am - 11.00pm | 7 days

Dial 2 to place an order.

\$5 delivery surcharge applies



BREAKFAST Available from 6.30am to 10.30am

ACAI AND COCONUT BOWL 19.5
cacao granola, berries of the season, dried mandarin + flowers
Vegan, Low Gluten

CRUSHED AVOCADO 19.5
soya bean + quinoa sourdough, poached egg,
heritage tomatoes, fetta, young herbs
Vegetarian, can be prepared Low Gluten

SOURDOUGH CRUMPETS 19.5
Buffalo ricotta, caramelised banana, nuts, seeds, rainforest honey
Vegetarian

EGGS, SALMON, WAFFLES 19.5
two poached eggs on potato waffles, house cured salmon,
scorched tomato, pumpkin seeds, hollandaise

EGGS AND BACON 19.5
your choice of eggs, double smoked bacon,
scorched tomatoes, sauté mushrooms,
hash brown, soya bean + quinoa sourdough

OPEN FACED OMELETTE 19.5
Kipflers, asparagus, kale, mint, ripped mozzarella
Vegetarian

KID'S BREAKFAST 12 years of age and under

BACON AND EGGS 12.0
scrambled eggs, double smoked bacon on white toast

WAFFLES 12.0
ice cream, berries of the season, rainforest honey
Vegetarian

BREAKFAST SIDES

hollandaise sauce	2.5	fetta	2.5
hash brown potatoes	4.0	sauté mushrooms	4.0
baked beans	4.0	one bacon rasher	4.0
wilted young spinach	4.0	scorched tomato	4.0
smashed avocado	5.0	house cured salmon	8.0

KID'S MAIN MENU Available from 10.30am

12 years of age and under
SPAGHETTI Can be prepared with Low Gluten pasta 12.0
with your choice of:
meat balls + parmesan cheese
tomato + basil sauce Vegan
butter + parmesan Vegetarian

FAVOURITES 12.5
with your choice of:
steamed vegetables of the season
tomato + cheese pop, fries

CRISP CHICKEN TENDERLOINS

CHEESE BURGER

BATTERED FLATHEAD FILLETS

FRUIT SALAD 6.5
topped with natural yoghurt Vegetarian

TWO SCOOPS OF ICE CREAM 6.5
with your choice of topping Vegetarian

SNACKS + SIDES Available from 10.30am

CAULIFLOWER FLORET FRITTERS 15.0
toasted cumin yoghurt and tamarin ripple
Vegetarian, Low Gluten

GUACAMOLE 14.0
pico de galo, yellow and blue corn tortilla chips
Vegetarian, Low Gluten

SWEET POTATO WEDGES 12.0
cultured cream, sweet and spicy chili Vegetarian, Low Gluten

REAL FRIES 10.0
herb aioli Vegetarian, Low Gluten

SIMPLE SALAD 7.0
house dressing Vegan, Low Gluten

SEASONAL GREENS 8.0
garlic black pepper butter Vegetarian, Low Gluten

SANDWICHES + BURGERS Available from 10.30am

Can be prepared Low Gluten

ROYAL PINES BEEF BURGER 21.0
milk bun, coral lettuce, cheese, vine tomatoes, papaya mango
relish, mustard seed mayonnaise, house pickle, real fries

CLASSIC CLUB SANDWICH 19.0
poached chicken breast, bacon, egg, lettuce, vine tomatoes,
real fries

FRIED CHICKEN JUMBO BAO 16.0
red cabbage slaw, nori kewpie, bull dog sauce, casava crackers

PIZZA Available from 12.00pm to 8.00pm

LOVERS OF MEAT 23.0
pork belly, fennel sausage, pepperoni, splashed with bbq sauce

CHICKEN BLT 22.0
chicken breast, smoky bacon, heritage tomatoes, rocket

HAWAIIAN 19.0
shaved ham and pineapple

TOMATOES 18.0
mozzarella, macadamia basil pesto

GARLIC 15.0
confit garlic olive oil, parmesan

LOBBY SHOP Available 24 hours

Located next to reception the Resort Lobby Shop
offers a range of sweets, snacks,
non-alcoholic and alcoholic beverages

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STARTERS Available from 10.30am

CHARCUTERIE SELECTION

shaved cured meats, ripped mozzarella, house pickles, toasted soya bean and quinoa sour dough

22.0

YELLOWFIN TUNA SASHIMI TOSTADA

avocado, organic brown rice miso mayonnaise

Low Gluten, Low Dairy

21.0

WARM DUCK CONFIT SALAD

green papaya slaw, lychee, chili, lime, coconut, hot and sour dressing Low Gluten, Low Dairy

19.0

WELLBEING SALAD BOWL

turmeric spiked roast cauliflower, beetroot tahini, dukkha, red quinoa, leaves, sprouts, mint Vegan, Low Gluten

18.0

CAESAR SALAD

coddled egg, bacon crumble, white anchovies, croutons, parmesan, caesar dressing Can be prepared Low Gluten

18.0

MAINS Available from 5.00pm to 9.00pm

GRASS FED 240GM BEEF SIRLOIN

potato galette, young spinach, choice of dienne, red wine jus or creamy green peppercorn sauce Low Gluten

37.0

CHICKEN BREAST

sprouted green wheat risotto, wood ear mushroom, broccolini tendrils

36.0

TODAYS FISH

simply grilled with bok choy, roasted tomato sambal and prawn butter Low Gluten

34.0

BARRAMUNDI & CHIPS

baby gem lettuce, lemon, tartare sauce

29.0

STIR FRIED UDON NOODLES

salt + pepper tofu, exotic mushrooms, greens, sesame furikake Vegetarian, Low Dairy

24.0

DESSERTS Available from 10.30am

THREE ARTISAN CHEESES OF THE SEASON

sundried mango cheeks, pears, celery + crispbreads Vegetarian, Low Gluten

21.0

QUEENSLAND BLUE PUMPKIN PIE

pumpkin seed florentines, puffed cream, caramel sauce Vegetarian

16.0

BUDERIM CANDIED GINGER CREME BRULEE

toasted almond tuille Vegetarian

16.0

CHILLED CUT FRUITS

fruit and berries of the season with labna + walnut black sesame Florentines Vegan, Low Gluten, Low Dairy

14.0

ICE-CREAM SANDWICH

ANZAC biscuit and coconut ice-cream sandwich Vegetarian

8.0

NON-ALCOHOLIC

HOT BEVERAGES coffee, chocolate, chai, tea

from 4.5

ICED coffee, chocolate

7.5

SOFT DRINKS Pepsi, Pepsi Max, Lemonade, Solo, Coca Cola, Diet Coke, Sunkist

4.5

JUICE orange, apple, pineapple

5.0

COOL RIDGE WATER still 600ml

4.0

SANTA VITTORIA WATER sparkling, still 500ml

6.0

AUSTRALIAN BEER

James Boags Premium Light

7.0

XXXX Gold

7.5

Furphy

8.5

Burleigh Big Head

10.0

Burleigh Blonde

10.5

Stone & Wood Pacific Ale

10.5

James Squire 150 Lashes

10.5

IMPORTED BEER

Birra Moretti, Italy

10.0

Kirin Megumi, Japan

10.0

Heineken, Holland

10.0

Corona, Mexico

10.5

CIDER

Tooheys 5 Seeds Crisp Apple

8.5

SPARKLING WINE

Jean Pierre Brut, South East Australia

8.0 | 38.0

McPherson Brut, Goulbourn Valley, VIC

10.0 | 52.0

WHITE WINE

De Bortoli VIVO Sauvignon Blanc, Riverina, NSW

8.0 | 38.0

821 South Sauvignon Blanc, Marlborough, New Zealand

9.5 | 48.0

Babydoll Pinot Gris, NZ

11.5 | 49.0

Woodbrook Farm Chardonnay, Australia

8.0 | 38.0

Young Poets Chardonnay, Australia

11.0 | 54.0

Innocent Bystander Moscato, VIC

11.5 | 53.0

Leeuwin Estate 'Art Series' Riesling, WA

12.5 | 58.0

RED WINE

Lorimer Cabernet Merlot, Australia

7.5 | 35.0

Miles from Nowhere Cabernet Sauvignon, WA

13.5 | 64.0

Blue Pyrenees Estate Merlot, VIC

12.0 | 55.0

Mr Riggs 'The Gaffer Shiraz', SA

12.0 | 57.5

Petal & Stem Pinot Noir, Marlborough, NZ

14.0 | 62.0

Pizzini Rosé, VIC

11.0 | 53.0

COCKTAILS

APEROL SPRITZ, Aperol, Prosecco, soda

15.0

TALL COSMOPOLITAN, Absolut Vodka, Cointreau, lime juice, cranberry juice, ice

18.0

MOJITO, Bacardi, mint, lime, soda

18.0

MAI TAI, Sailor Jerry rum, Bacardi superior, Amaretto,

18.0

lemon juice, orange juice, pineapple juice, grenadine

18.0

ESPRESSO MARTINI, Absolut Vodka, Kahlua,

18.0

coffee, sugar syrup

LONG ISLAND ICED TEA, Gin, Cointreau, Tequila,

19.5

Rum, Vodka, lemon juice, cola

SPIRITS

from 8.5