

SPARKLING

House Sparkling SA	Bottle 20 Glass 9
Primo Secco SA	28
Chandon VIC	40
Arras TAS	65
Mumm Champagne France	90

WHITE

House White: Sauvignon Blanc SA 2016	Bottle 20 Glass 9
Haha Sauvignon Blanc NZ 2016	Bottle 29.50 Glass 10
Sirromet Sauvignon Blanc QLD 2016	28
Howard Park 'Miamup' Sauvignon Blanc Semillion WA 2016	32
Smith & Hooper Pinot Grigio SA 2016	26.50
Chaffey Bros. 'Not Your Grandma's Riesling' SA 2016	29
Hay Shed Hill Chardonnay WA 2015/16	Bottle 39.50 Glass 12
Redbank Long Paddock Chardonnay VIC 2017	29.50
Langmeil Winery High Road Chardonnay SA 2016	32
Forest Hill Gerwurztraminer WA 2016	34
Yalumba Viogner SA 2016	34
Cloveley Estate Verdelho QLD 2013	36

RED

House Red: Shiraz SA 2016	Bottle 20 Glass 9
Haha Pinot Noir NZ 2016	Bottle 35 Glass 12
Sirromet Cabernet Sauvignon QLD 2015	29
Zema Estate Cabernet Sauvignon SA 2012	40
Wirra Wirra Church Block SA 2015/16 Cabernet Sauvignon/Shiraz/Merlot	Bottle 36 Glass 12
Forest Hill Vineyards Cabernet Merlot WA 2014	34
Yalumba Old Bush Grenache SA 2014	30
Henschke Keyneton Euphonium SA 2013	85

BEER

Peroni Nastro Azzuro 5.1%	9
Peroni Leggera 3.5%	9
Corona Extra 4.5%	9
Asahi Super Dry 5%	9
28 Pale Ale 4.8%	8
Duke Helles 3.5%	8
Hef Wheat Beer 5%	8

NON ALCOHOLIC

Orange Juice	7
Coke	5
Diet Coke	5
Lemonade	5
Solo	5
San Pellegrino mineral water large and small	5



MENU



Thursday 24 - Sunday 27 May
10.30am - 4.30pm

For bookings during the Festival,
see our Concierge

50 Waterway Drive, Coomera QLD 4209 Australia



MORNING AND AFTERNOON TEA

Cheese platter, selection of brie, blue and cheddar with crisp bread, fruit paste and fresh grapes	15
Chocolate brownies	5
Lemon and rosemary friends	5
Tea and coffee	4.50

LUNCH

Sesame ponzu king prawns, soba noodle, salted wombok, coriander and fried shallot	19
Caesar salad, baby cos, shaved parmesan, crisp prosciutto and garlic croutons (g/f option available)	16.50 add prawns 7.50
Moolooba prawn caesar salad, baby cos, shaved parmesan, crisp prosciutto and garlic croutons	24

Thyme roasted lamb rump, buffalo mozzarella with truss tomato, basil, shaved fennel, queen green olives, pepita seed pesto and fig vincotto	21
Grilled coconut and ginger chicken, green papaw salad with mint, coriander, beansprout and nuoc cham	18
Ricotta and mushroom tortellini, romesco caponata with rocket and tomato salad and shaved parmesan (v)	22
Pan seared barramundi, parmesan and herb crumble with apple slaw, shoestring chips, tartare and lemon	25.50
Wagyu burger, coleslaw salad with onion marmalade on a sesame brioche bun with shoestring chips (g/f option available)	19
Hoisin pulled pork slider, coriander and carrot salad with chilli and tomato relish, milk bun with shoestring chips	19
Shoestring Fries and Garlic Aioli	6.50

KIDS MENU

Baby burger with chips	11.50
Fish and chips	12.50

SWEETS

Sticky date and frangelico pudding, caramel toffee and vanilla double crème with hazelnut gelato	15
Key lime cheesecake, ginger syrup, coconut crumble and mango sorbet (g/f)	15
Cheese platter, selection of brie blue and cheddar, ciappe and fruit paste	15

