

# SAND & WOOD

## DINNER MENU

### TO START

<b>Artisan Sourdough (V)</b> Warm artisan sourdough bread with balsamic glaze, extra virgin olive oil and dukkah butter	12
<b>Pacific Oysters (Each)</b> - Natural oysters with "bush tucker" Inspired mignonette - Oysters kilpatrick	5 5.5
<b>Spring Rolls (5)</b> Prawn cutlet spring rolls with nuoc cham dipping sauce	21
<b>Salt &amp; Pepper Prawns And Octopus</b> Salt & pepper prawns and octopus with pickled vegetables and lemon aspen aioli	25
<b>Tuna Tataki (GF)</b> Sesame crusted tuna tataki with soy & citrus dressing, wakami and pickled daikon	23.5
<b>Chilled Prawn Platter</b> Large cooked prawns (14) with Marie Rose sauce and fresh lemon	39
<b>Four Cheese Arancini (V)</b> Four cheese arancini with romesco sauce and rocket	18
<b>Tempura Vegetables (V)</b> Tempura broccoli & cauliflower with togarashi sauce and pickled ginger	18
<b>Korean Chicken</b> Crispy Korean fried chicken with gochujang sauce Available with cauliflower as vegan option	19

### SALADS

Add chicken 10, prawn 14 or calamari 13

<b>Pumpkin Salad (V) (GF)</b> Roasted pumpkin with pepita, pine nut, sunflower seeds, candied pecans, smoked honey, raisin puree and nashi pear	18
<b>Asian Slaw</b> Asian slaw with wombok, carrot, mint, coriander, bean sprouts, spring onion, crispy noodles, fried shallots and nam jim dressing	18
<b>Garden Salad (V) (GF)</b> House garden salad with feta, lettuce, cucumber, tomato, onion and honey mustard dressing	16

### LAND AND SEA

Side dish recommended

<b>Barramundi (GF)</b> Barramundi with macadamia crumb, kale, spinach confit fennel and akudjura	38
<b>Salmon</b> Teriyaki glazed salmon with steamed bok choy, shitake mushroom, nori crisps and yuzu	38
<b>Chicken (GF)</b> Chicken breast with mushroom and cheddar stuffing, pommes Anna, kale & pine nut salad and truffled jus	35
<b>Duck (GF)</b> Panang duck curry with lotus root, roasted coconut, charred lime and coconut rice	46
<b>Pork Loin (GF)</b> Pork loin cutlet with charred confit leeks, crushed herb potato cake, caramelised apple jam and port wine jus	38
<b>Eye Fillet Steak (GF)</b> Grass fed Old eye fillet with crushed potato, prosciutto crisps, pepperberry onion jam and port wine jus	48

### PASTA & RISOTTO

Add chicken 10, prawn 14 or calamari 13

<b>Risotto (V) (GF)</b> Saffron risotto with confit cherry tomatoes, salsa verde and parmesan crisps	26
<b>Gnocchi (V)</b> Potato gnocchi with baby peas, marinated feta, beurre noisette, sage and lemon	28
<b>Tagliatelle</b> Char-grilled Moreton bay bug, tagliatelle, cherry tomatoes, chilli, garlic, basil and grana padano	41
<b>Baby Gem Salad (V)</b> Baby gem cos lettuce with ranch dressing, croutons and parmesan cheese	10
<b>Vegetables (V) (GF)</b> Green beans, zucchini and carrot with black salt and extra virgin olive oil	10
<b>Brussel Sprouts (V) (VG)</b> Crispy fried brussel sprouts with soy & ginger dressing	10
<b>Corn 'Ribs' (V) (GF)</b> Charred sweet corn 'ribs' with smoked paprika, lemon and feta	10
<b>Chips (V)</b> Crispy chips with lemon and rosemary salt	10
<b>Potato (V) (GF)</b> Creamy potato mash	10
<b>Coconut Rice (V) (VG) (GF)</b> Coconut & cardamon rice with toasted coconut and green onion	10

### SIDES

### CHILDREN'S MEALS

Recommended for children 2-12 years  
Served with chips, salad or green vegetables

<b>Battered Fish</b> Battered flathead fillets and lemon	14.5
<b>Chicken Breast</b> Crumbed or grilled chicken breast	14.5
<b>Cheeseburger</b> Beef cheeseburger	14.5
<b>Lasagna</b> Beef lasagna with cheesy mornay sauce	14.5

### DESSERTS

<b>Cheesecake</b> Wildberry cheesecake with strawberry ice cream, fresh berries, chocolate soil and chantilly cream	15
<b>Panna Cotta</b> Vanilla panna cotta with mango glaze, toasted macadamia crumb and biscotti	17
<b>Brownie</b> Warm chocolate brownie with chocolate coffee glaze, caramelized pecans and vanilla bean ice cream	17
<b>Trio of Sorbet (V)</b> Lemon, mango and raspberry sorbet	15

(V) – Vegetarian (VG) – Vegan (GF) – Gluten Free

Disclaimer: Whilst we take great care in catering for all dietary requirements and the elimination of allergens, we as well as our suppliers utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages. For further information, please ask your friendly service attendant.

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