

# SAND & WOOD

## DINNER MENU

### TO START

- Trio of chef's selection of dips with warm sour dough bread and extra virgin olive oil **V** 16
- Spiced Korean fried chicken with sesame and a sweet-spicy glaze 19
- East Indian vegetable pakoras with fruit chutney and sriracha mayo **V** 17
- Fried potato skins with smoked cheese fondue and jamon crisps 16
- Salad of Dukkah dusted squid with quinoa, baby spinach, bean sprouts, baby roquette, Spanish onion, raspberry evo vinaigrette (**Vegan option:** grilled flat mushrooms) 18
- Braised baby beetroot salad with couscous, fresh rocket, toasted almonds, feta and sweet mustard dressing **V** 18
- Large cooked prawn platter with Marie rose sauce and fresh lemon (14 prawns) 38

### MAINS

Mains can be ordered as a shared platter or an **individual portion**, shared platters are designed to be shared by two people.

### SHARED OR INDIVIDUAL SERVES

- Herb crusted Barramundi, kipfler potatoes, charred broccolini, grilled prawns and lemon beurre blanc 34 68
- Braised beef cheeks with whipped potato, roasted baby carrots, charred pearl onions and merlot pan reduction 32 64
- Slow cooked five spice pork belly with ginger and apple puree, layered potato, brie stuffed apples and port glaze 32 64
- Chargrilled tandoori chicken with buttered naan bread, basmati rice, toasted cashews and cucumber raita 31 62
- Roasted cauliflower with zested hummus, kale chips, spiced chickpeas and red currant jelly **Vegan** 27 54

### INDIVIDUAL, NON-SHARE ITEMS

- Chargrilled 300 gm Darling Downs, Qld, grain- fed beef sirloin, kipfler potatoes, green salad, fried onion rings and balsamic jus 46
- Butternut pumpkin and spinach ravioli in black truffle and local mushroom ragout, wilted baby spinach, parmesan, diced pumpkin, fried basil **V** 29

### SHARE ONLY ITEMS

*Accor discounts do not apply to signature dishes  
Please pre-order signature dishes upon booking*

- Sand and Wood Signature Queensland Beef and Australian Meat Tower 96
- Sand and Wood Signature Seafood Tower 150

### KIDS' OPTIONS

- Beef cheeseburger served with chips or salad or green veg 14
- Battered flathead fillets with lemon, chips or salad or vegetables 14
- Beef lasagne with cheesy mornay sauce 14
- Crumbed or grilled chicken with salad or chips or green veg 14

### SIDES

- Bowl of fries with rosemary and lemon salt **Vegan** 9
- Warm artisan sourdough with smoked butter **V** 9
- Charred corn cobs, red chilli and feta **V** 9
- Steamed fragrant basmati rice **Vegan** 8
- Steamed greens with flaked salt and extra virgin olive oil **Vegan** 9
- Seasonal garden salad with balsamic dressing oil **Vegan** 9
- Battered onion rings with chipotle mayo **V** 9

### DESSERTS

- Fraser Coffee Rock** 18  
Inspired by Fraser Island's ancient Coffee Rock formations with coffee ice cream, double choc ice cream, chocolate soil, honeycomb and a dash of Baileys Irish liqueur **V**
- Blueberry Crumble** 18  
Blueberry crumble with vanilla custard and fresh berries **V**
- Cake of the Day** 18  
Indulge in our delectable cake of the day
- Assorted Cheese platter** 29  
Assortment of cheddar, smoked cheese, bri cheese, Chefs selection of dips and kurrajong crackers **V**

V – Vegetarian

Disclaimer: Whilst we take great care in catering 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.

1.5% SURCHARGE APPLIES TO ALL CREDIT CARDS