

PACIFIC

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The resort's signature restaurant and bar, Pacific, offers an exceptional dining experience that celebrates Queensland's finest produce - from land to sea. Savour expertly crafted dishes that showcase premium ingredients, each inspired by the region's coastal bounty.

Pair your meal with a selection of Australia's finest wines, boutique beers, and premium spirits, each chosen to complement the rich, vibrant flavours of the cuisine. Combining contemporary brasserie style with a relaxed, yet refined atmosphere, Pacific celebrates the essence of Queensland's natural beauty and culinary heritage.

Bread

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| House-baked sourdough, dukka and oil (gfo) | \$12 |
| Mini baguette, whipped cultured herb and truffle butter (gfo) | \$12 |

Oysters

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| Fresh locally grown oysters, finger lime dressing (gf, df) | ½ dozen \$45/ 1 dozen \$90 |
| Apple oysters, green apple mignonette, white balsamic pearls | ½ dozen \$45/ 1 dozen \$90 |
| Oysters Kilpatrick | ½ dozen \$45 / 1 dozen \$90 |
| Oysters Mornay | ½ dozen \$45 / 1 dozen \$90 |

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Entrees

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| Local Crab Toast Handpicked mixture of sand crab and spanner crab on top of a toasted brioche toast and herb butter (gfo) | \$25 |
| Spiced Wagyu Seared Beef Carpaccio Sprinkled with mushroom dust, citrus dressing, hazelnuts and fine herbs (gf, df) | \$32 |
| Prawn Cocktail Local Queensland prawns, avocado, gem lettuce, quinoa cracker (gfo, dfo) | \$29 |
| Saute of Mixed Seafood A mixture of local and Australian seafood, reduced bisque and green grape gremolata (df) | \$32 |
| Grilled Portobella Mushroom Topped with rainbow chard, forest fungi, native thyme, crème fraiche and sourdough croutons (v, dfo, gfo) | \$28 |

Pacific Seafood Platter

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| Pacific's hot and cold seafood platter - shared between two Chilled prawns, natural oysters, fresh local sashimi, seaweed salad, bugs, lobster, prawns, oyster Kilpatrick, oyster Mornay, fried squid | \$250 per platter |
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Flame Grill

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| Local Reef Fish Fillet Locally caught reef fish finished with lemon myrtle and tomato beurre blanc (dfo, gf) | \$55 |
| Grilled Buffalo Cauliflower Steak Dressed with yogurt lemon dressing, roasted cashews, cranberries and a medley of freshly picked herbs (ve) | \$38 |
| Atherton Tableland Spiced Char-Grilled Lamb Rump Sliced and served with parsnip puree, mint salsa and jus (dfo, gf) | \$52 |
| Charred Jerk-Spiced ½ Chicken Garnished with kohlrabi slaw (gf, df) | \$45 |
| Queensland Prawns Tossed in lemon and garden herb butter (dfo, gf) | \$68 |

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Premium Queensland Beef

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| 200-gram Beef Tenderloin Darling Downs, South East Queensland 120 Day Grain Fed | \$68 |
| 300-gram MB4 Beef Wagyu Rump Irvingdale, South East Queensland Lotte MB 4/5 | \$75 |
| 300-gram MB5+ Beef Sirloin Irvingdale, South East Queensland Lotte MB 5+ | \$68 |
| 500-gram MB3 Rib on the Bone Darling Downs, South East Queensland 120 Day Grain Fed | \$75 |

Your choice of sauce

Café de Paris Butter,
A Trio of Peppercorn Sauce (gf)
Forest Mushroom Sauce (gf)
Bearnaise Sauce (gf)
Chimichurri (gf, df)
Horseradish Crème Fraiche
Beef Jus (gf, df)

Sides

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| Roasted Queensland Pumpkin Dusted with five spice, roasted pepitas and yoghurt dressing (gf, dfo) | \$18 |
| Broccoli & Heirloom Carrots Topped with Queensland crushed macadamia nuts and mountain pepper (gf, dfo) | \$16 |
| Roasted Brussel Sprouts With eschalots, Za'atar spice and Whitsunday honey (gf, dfo) | \$16 |
| Paris Potato Mash With swirls of brown butter and fried onions (gfo) | \$16 |
| Cauliflower au Gratin Grilled with cheese and truffle | \$18 |
| Pacific Salad A vibrant mix of tender butter and oak leaf lettuce, vine-ripened tomatoes, cucumber slices, and native herb-marinated feta cheese (gf, dfo) | \$16 |
| Potato Fries Sprinkled with thyme salt (gf) | \$15 |

gf: gluten free gfo: gluten free option df: dairy free dfo: dairy free option nf: nut free ve: vegan v: vegetarian

Please note a 10% surcharge on Sunday and 15% surcharge on public holidays applies