

PACIFIC

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

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

Oysters

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

Entrees

Local Crab Toast Handpicked mixture of sand crab and spanner crab on top of a toasted brioche toast and herb butter, avocado (gf, dfo)	\$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 (gf, df)	\$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

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

Flame Grill

Local Reef Fish Fillet Finished with lemon myrtle and tomato beurre blanc (dfo, gf)	\$55
Grilled Buffalo Cauliflower Steak Dressed with coconut yogurt 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

Premium Queensland Beef

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 MB 2/3 Beef Sirloin Riverine Region, New South Wales 120 Day Grain Fed	\$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 (gf)
Beef Jus (gf, df)

Sides

Roasted Queensland Pumpkin Dusted with five spice, roasted pepitas and yoghurt dressing (gf, dfo)	\$18
Broccolini & Heirloom Carrots Topped with Queensland crushed macadamia nuts, clarified butter and mountain pepper (gf, df)	\$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, df)	\$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