

# 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

House-baked multi grain sourdough, dukka and oil (gfo)	\$14
Mini baguette, whipped cultured herb and truffle butter (gfo, dfo)	\$14

## Oysters

Fresh locally grown oysters, finger lime dressing (gf, df) (A)	½ dozen \$49/ 1 dozen \$99
Oysters Kilpatrick (gf, df) (A)	½ dozen \$49/ 1 dozen \$99
Oysters Mornay (A)	½ dozen \$49/ 1 dozen \$99

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## Entrees

Local Crab Toast (A) Handpicked mixture of sand crab and spanner crab on top of a toasted brioche toast and herb butter, avocado (gf, dfo)	\$28
Spiced Wagyu Seared Beef Carpaccio Sprinkled with mushroom dust, citrus dressing, hazelnuts and fine herbs (gf, df)	\$33
Prawn Cocktail (A) Local Queensland prawns, avocado, gem lettuce, quinoa cracker (gf, df)	\$32
Grilled Portobella Mushroom Topped with rainbow chard, forest fungi, native thyme, crème fraiche and sourdough croutons (v, dfo, gfo)	\$32

## Pacific Seafood Platter (A)

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	\$280 per platter
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## Flame Grill

Local Reef Fish Fillet (A) Finished with lemon myrtle and tomato beurre blanc (dfo, gf)	\$61
Grilled Buffalo Cauliflower Steak Dressed with coconut yogurt dressing, roasted cashews, cranberries and a medley of freshly picked herbs (ve)	\$42
Atherton Tableland Spiced Char-Grilled Lamb Rump Sliced and served with parsnip puree, mint salsa and jus (dfo, gf)	\$58
Charred Jerk-Spiced ½ Chicken Garnished with kohlrabi slaw (gf, df)	\$50
Queensland Prawns (A) Tossed in lemon and garden herb butter (dfo, gf)	\$75

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## Premium Queensland Beef

200-gram Beef Tenderloin Darling Downs, South East Queensland 120 Day Grain Fed	\$75
300-gram MB4 Beef Wagyu Rump Irvingdale, South East Queensland Lotte MB 4/5	\$82
300-gram MB 2/3 Beef Sirloin Riverine Region, New South Wales 120 Day Grain Fed	\$75
500-gram MB3 Rib on the Bone Darling Downs, South East Queensland 120 Day Grain Fed	\$83

Your choice of sauce

A Trio of Peppercorn Sauce (gf)  
Forest Mushroom Sauce (gf)  
Bearnaise Sauce (gf)  
Chimichurri (gf, df)  
Beef Jus (gf, df)

## Sides

Roasted Queensland Pumpkin Dusted with five spice, roasted pepitas and yoghurt dressing (gf, dfo)	\$20
Broccoli & Heirloom Carrots Topped with Queensland crushed macadamia nuts, clarified butter and mountain pepper (gf, df)	\$18
Paris Potato Mash With swirls of brown butter and fried onions (gfo)	\$18
Cauliflower au Gratin Grilled with cheese and truffle	\$20
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)	\$18
Potato Fries Sprinkled with thyme salt (gf, df)	\$17

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