



Cunjevdi
RESTAURANT

Welcome to the Cunjevoi Restaurant and Bar

The name Cunjevoi, derived from the Cunjevoi Lily, is a significant plant naturally flourishing throughout the resort gardens.

Our chef at Cunjevoi injects passion and personality to the menu, developed to tantalize your tastebuds.

With so many delicious dishes to choose from, we have created a package to help maximise your dining experience.

\$60.00 HOUSE SPECIAL

You are invited to enjoy our House Special! This includes any Entree, Main & Dessert from the following menu with a glass of house wine for the special price of only \$60.00 per person.

Cunjevoi

ENTREE

- House Baked Cob Loaf (V)** 12
Dukkah, Extra Virgin Olive Oil, Caramelised Balsamic, Whipped Butter
- Pan Seared Local Prawns (Gf)** 18
Sweet Potato Croquettes, Lime Aioli
Recommended Wine - Taylors Estate Pinot Gris - Clare Valley S.A
- Grilled Portobello Mushrooms (Gf,V)** 16
Lavender Poached Fennel, Baby Spinach
- Blue Swimmer Crab Ravioli** 18
Citrus Beurre Blanc, Parsnip Crisps
- Confit Maryland Of Duck (Gf)** 18
Spiced Macadamia Puree, Whipped Green Peas
Recommended Wine - Taylors Estate Pinot Noir - Adelaide Hills, S.A
- Seared Scallops & Pork Belly** 18
Grilled Kim Chi, Soy Reduction
- Szechuan Pepper Calamari (Gf)** 18
Heirloom Tomato Salad, Basil Pesto, Aioli

MAIN

Local Market Fish (Gf) 34

Warm Vegetable Salad, Caper & Truffle Butter

Recommended Wine - Taylors TWP Chardonnay - Clare Valley, S.A

Pan Roasted Free Range Chicken Breast (Gf) 32

Buttered Mash, Greens, Horseradish Cream

Recommended Wine - Taylors TWP Chardonnay - Clare Valley, S.A

Clarence Valley Beef Scotch Fillet 34

Chunky Chips, Grilled Field Mushroom, Onion Rings

Recommended Wine - Taylors St Andrews Cabernet Sauvignon Clare Valley, S.A

Slow Cooked Lamb Shoulder For Two (Gf) 64

Garlic Potatoes, Herb Roasted Vegetables, Tawny Port Jus

Recommended Wine - Taylors TWP Cab Sauv/Merlot/Malbec/Cab Franc Clare Valley, S.A

Hand Made Broadbean Falafel (Gf,V) 30

Orange Infused Yoghurt, Pistachio Crumble, Pickled Dates

Recommended Wine - Taylors TWP Coonawarra Merlot - Clare Valley, S.A

Tender Fillet Of Pork (Gf) 34

Crisp Pork Belly, Potato Mash, Apple Puree

Recommended Wine - Taylors TWP Chardonnay - Clare Valley, S.A

Lightly Smoked Pan Seared Salmon (Gf) 34

Green Bean, Beetroot & Goats Cheese Salad, Salsa Verde

Recommended Wine - Taylor Made Pinot Noir Rose - Adelaide Hills, S.A

SIDES (Gf) 9

Roast Vegetables With Goats Cheese

Skin On Chips With House Seasoning & Garlic Aioli

Steamed Greens & Lemon Butter

Buttered Potato Mash

Sweet Potato Chips & Natural Yoghurt

DESSERT

Belgian Chocolate Soufflé 14

Vanilla Bean Ice Cream, Summer Berries

Lime & Cracked Pepper Pana Cotta (Gf) 14

Five Spiced Rambutans, Garden Herbs

Lemon & Honey Parfait 14

Candied Orange, Limoncello Sorbet

Crème Patisserie French Crepe (Gf) 14

Strawberries, Orange Syrup, Vanilla Bean Ice Cream

Ice Creams & Sorbet 12

Vanilla Bean Ice Cream, Salted Caramel Ice Cream, Limoncello Sorbet

King Island Cheese Plate 23

Water Crackers, Quince Paste, Preserved Fruit

AFFOGATO

A choice of one of the below delicious hand crafted Cocoa Truffle Chocolates accompanied with a Liquer of your choice and a Botero coffee.

Chocolates

Almond Nougat
Bailey's Truffle
Chilli Truffle
Christmas Pudding

Dairy Free/Vegan
Fudge
Hazelnut Truffle
Jersey Caramel

Milk Dark
Rum Ball
Toasted Coconut
70% Dark

Liquers

Campari
Tia Maria
Malibu
Galliano Vanilla

Ouzo
Frangelico
Midori
White Sambuca

Baileys Irish Cream
Kahlua
Cointreau
Black Sambuca

Grand Marnier
Dom Benedictine

Drambuie
Chambord

Lychee Liquor