

The background of the entire page is a collage of various tropical leaves, including large palm fronds and smaller, rounded leaves, all in shades of green and brown, set against a light cream background.

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**

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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

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- House Baked Cob Loaf (V)** 12  
Dukkah, Extra Virgin Olive Oil, Caramelised Balsamic, Whipped Butter
- East Coast Rock Oysters** 18/32  
Natural With Lemon (GF,DF)  
Natural With Wakame & Chia Seed (GF,DF)  
Grilled "Kilpatrick" (GF,DF)  
Grilled "Orange & Soy" (DF)  
*Recommended Wine - Taylors Estate Pinot Gris - Clare Valley S.A*
- Soup of the Day (V)** 14  
With Grilled Bread
- Blue Swimmer Crab & Yamba Prawn Chowder (GF)** 18  
Citrus Oil, Grilled Bread
- Peking Duck Pancakes** 18  
Cumin Seed Yoghurt, Plum Sauce, Shallots, Lemon
- Sweetcorn & Polenta Beignets (V)** 16  
Whipped Beetroot, Apple Cider Yoghurt
- Fresh Blue Lip Mussels (DF)** 18  
Vine Ripened Tomatoes, Preserved Lemon, Garden Herbs  
*Recommended Wine - Taylors TWP Coonawarra Merlot - Clare Valley, S.A*
- Pan Fried Peppered Calamari (GF,DF)** 18  
Coriander Leaves, Avocado Puree, Mango, Mild Chili  
*Recommended Wine - Taylors TWP Chardonnay - Clare Valley, S.A*

# MAIN

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**Local Market Fish (GF) 34**

Chorizo Cassoulet, Broad Beans, Capsicum Marmalade

*Recommended Wine - Taylors Estate Pinot Noir - Adelaide Hills, S.A*

**Free Range Chicken Breast (GF) 32**

Pan Fried Green Beans, Local Macadamias, House Dried Tomatoes

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

**Clarence Valley Eye Fillet of Beef (GF) 34**

Celeriac Boulangere, Pink Peppercorn Jus

*Recommended Wine - Taylors St Andrews Cabernet Sauvignon  
(Single Vinyard Release 2013) Clare Valley, S.A*

**Slow Cooked Lamb Shoulder For Two (GF) 68**

Roast Cauliflower & Green Bean Ragu, Rosemary Labna, Grilled Bread

*Taylors TWP Cab Sauv/Merlot/Malbec/Cab Franc Clare Valley, S.A*

**Roast Pumpkin & Goats Cheese Cannelloni (V) 32**

Cauliflower Puree, House Dried Tomatoes, Broad Beans

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

**Pan Seared Ocean Trout (GF) 34**

Poached Swedes, Leek & Mustard Seed Cream

*Recommended Wine - Taylors Estate Pinot Gris - Clare Valley S.A*

**Sticky Bangalow Pork Belly (GF) 34**

Ginger, Orange & Plum Sauce, Bok Choy, Pickled Ginger

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

## SIDES (Gf)

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Fries With House Seasoning & Garlic Aioli 9

Pan Fried Green Beans, House Dried Tomato, Mustard Seed 9

Bok Choy With Ginger, Orange, & Plum Sauce 9

Chorizo & White Bean Cassoulet 12



# DESSERT

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<b>Belgian Chocolate Crème Brulee (GF)</b>	<b>14</b>
Vanilla Bean Ice Cream, Macerated Berries	
<b>Praline Cream Profiteroles</b>	<b>14</b>
Peanut Butter Semifreddo, Raspberry Marshmallow	
<b>Belgian Chocolate Flourless Cake (GF)</b>	<b>14</b>
Orange Curd, Earl Grey Granita	
<b>Mixed Berry Mille Feuille</b>	<b>14</b>
Chantilly Cream, Rhubarb Sorbet	
<b>King Island Cheese Plate</b>	<b>23</b>
Water Crackers, Guava Paste, Preserved Fruit	

# AFFOGATO

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A choice of one of the below delicious hand crafted Cocoa Truffle Chocolates accompanied with a Liqueur 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

## Liqueurs

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 Liqueur