

The background of the entire image is a collection of tropical leaves, likely from a palm or similar plant, scattered across a light cream-colored background. The leaves are shown in various orientations and sizes, with their intricate vein structures clearly visible. The colors range from deep forest green to a lighter, almost yellowish-green, suggesting different lighting or leaf types.

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.

\$65.00 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 or beer for the special price of only \$65.00 per person.

Cunjevoi

ENTREE

- House Baked Cob Loaf (V)** 12
Dukkah, Extra Virgin Olive Oil, Caramelised Balsamic
- East Coast Rock Oysters (GF,DF)** 22/36
Natural with Lemon
Natural with Lime, Ginger & Chilli
Grilled Kilpatrick
- Pan Roasted Yamba Prawns (GF)** 22
Chorizo, Coriander, Horseradish, Chickpeas, Chermoula
Recommended Wine - Taylors Estate Pinot Gris - Clare Valley, SA
- Sashimi of Hiramasa Kingfish & Tasmanian Salmon (GF,DF)** 24
Yuzu Dressing, Fresh Chilli, Hand Milked Salmon Caviar
- Braised Pork Bao Buns (DF)** 22
Pickled Water Chestnuts, Coriander Leaves
Vegan - Tofu option available
- Five Tasmanian Half Shell Scallops (GF)** 22
Cauliflower Puree, Crisp Pancetta, Porcini Oil
Recommended Wine - Prima Alta Pinot Grigio 2016 - Sicily, Italy
- Spinach & Goats Cheese Souffle (V)** 18
Salad Leaves, Toasted Almonds, Cherry Tomatoes

MAIN

Local Market Fish **36**

Changes daily, please see your waiter for today's selection

Recommended Wine - Vavasour Sauvignon Blanc 2016 - Marlborough, NZ

Sous Vide Bangalow Pork Belly (GF) **34**

Salted Caramel & Coffee Glaze, Green Vegetables, Almonds

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

Roast Cauliflower & Vegetable Ragu, Rosemary Labna, Grilled Bread

Recommended Wine - Taylors Release Heritage Shiraz 2014

Maple Roasted Duck Breast (GF) **36**

Saffron Poached Fennel, Chargrilled Asparagus, Orange Butter Sauce

Recommended Wine - Taylors Estate Pinot Noir - Adelaide Hills, SA

Vietnamese Caramel Salmon Fillet (GF,DF) **36**

Bok Choy, Jasmine Rice, Chili, Ginger, Garlic, Spring Onion

Caponata Vegetables & Tofu (V) **32**

Basil Pesto, Roast Cauliflower, Saffron Fennel

SIDES

9 each

French Fries, Garlic Aioli (GF,DF)

Green Beans, Broccolini, Almond Butter (GF)

Saffron Poached Fennel, Beetroot, Orange Butter Sauce (GF)

Garden Vegetable Salad, Australian Olives, Goats Cheese (GF)

Vietnamese Caramel Bok Choy, Garlic, Ginger (GF,DF)



Please choose one of each selection below

Meats

- 220g Yearling Beef Eye Fillet
- 250g Yearling Beef Scotch Fillet
- 400g Wagyu Beef Rump
- 300g Pork Rib Eye
- 250g Free Range Chicken Breast

Sauces (GF)

- Green Pepper & Cognac
- Mild Horseradish Cream
- Apple Cider Reduction
- Avocado Butter
- Beef Jus

All plates are served with Garlic Potatoes & Broccolini

Just \$36.00

"From the Grill" available as a main dish in the \$65.00 House Special

*Add three large Yamba Prawns
to your plate for \$9*

DESSERT

Belgian Chocolate Indulgence (GF) 16

Flourless Chocolate Cake, Rocky Road, Chocolate Ganache, Pistachio Ice Cream

Orange & Cardamom Brulee 16

Vanilla Bean Ice Cream, Liqueur Berries, Almond Biscotti

Espresso & Cherry Liqueur Semi Freddo 16

Amaretto Biscuit, Chocolate Ganache, Honeycomb

Lemon, Almond & Ricotta Cake (GF) 16

Saffron Apples, Pepitas, Amaretto Cream

Australian & International Cheese Plate 26

Water Crackers, Quince Paste, Preserved Fruit

AFFOGATO 16

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

Milk Belgium
Honey Roasted Macadamia
Peanut Butter
Fresh Caramel Fudge
Almond Nougat
Coffee Ganash Cup

Vegan Dairy Free
Jersey Caramel
Cherry Coconut
White Chocolate Macadamia
Lime & Pistachio
Chilli Cinnamon Nutmeg & Orange

Hazelnut
Raspberry Cream
Mud Cake
Mint Cream
Milky Dark
70% Dark Chocolate

Liqueurs

Campari
Tia Maria
Malibu
Galliano Vanilla
Grand Marnier
Dom Benedictine

Ouzo
Frangelico
Midori
White Sambuca
Drambuie
Chambord

Baileys Irish Cream
Kahlua
Cointreau
Black Sambuca
Lychee Liqueur