

The background of the entire page is a collage of various tropical leaves, including large palm fronds and banana leaves, in shades of green and brown, set against a light, off-white background. The leaves are scattered across the page, with some showing detailed vein patterns.

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 & Mint Dressing
Natural with Hot Smoked Chilli
Grilled Kilpatrick
- Coconut & Pepper Caramel Prawns (GF,DF)** 22
Fresh Coconut, Herbs, Fried Shallots, Chilli
- Coastal Clams & Moreton Bay Bug Tails (GF)** 24
Cooked In Garlic Butter, Crème Fraiche, Salted Lemon
Recommended Wine - Taylors Estate Pinot Gris - Clare Valley SA
- Confit Duck Leg (GF)** 22
Saffron & Green Pea Risotto, Gruyere Cheese
Recommended Wine - L'Escarelle Palm Rose 2017 - France
- West Coast Abalone (GF,DF)** 26
Wombok Salad, Soy Caramel, Wasabi Aioli
- Torched Cauliflower & Local Gourmet Mushrooms (V,GF)** 21
Parmesan Crisps, Dukkah Spices, Tahini Yoghurt

MAIN

Local Market Fish 36

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

Recommended Wine - Vavasour Sauvignon Blanc 2016 - Marlborough, NZ

Roast Pork Roulade (GF) 36

Prosciutto, Poached Potatoes, Yamba Prawns, Dijon Cream

Recommended Wine - Taylor Made Pinot Noir Wild Ferment 2017 - Adelaide Hills

Cuttlefish Ink Pappardelle 36

Fresh Bellinghen Pasta, Market Fish, Prawns, Clams, Verjuice Cream

Soy Roasted Duck for Two (GF,DF) 75

Mandarin, Star Anise, Mild Chili, Broccolini, Coconut Rice

Recommended Wine - L'Escareffe Palm Rose 2017 - France

Leek & Gruyere Tart (V) 32

Roast Vegetables, Almonds, Paprika Cream

SIDES

9 each

French Fries, Garlic Aioli (GF,DF)

Broccolini, Vietnamese Caramel, Mandarin (GF,DF)

Garlic Potatoes (GF)

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

Roast Vegetables & Almonds (GF,DF)



Please choose one of each selection below

Meats

220g Grass Fed Beef Eye Fillet

400g Wagyu Beef Rump

Amelia Park Lamb Rump

Half Lemon & Garlic Roast Chicken

Recommended Wine for Beef - Taylor Made Malbec "American Oak" - Clare Valley, SA

Sauces (GF)

Port & Mushroom

Mild Horseradish Cream

Beef Jus

Elderflower Beurre Blanc

Quality Australian Beef, Victorian Lamb & Free Range Chicken

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*

Cunjevoi
RESTAURANT

DESSERT

Belgian Chocolate Souffle & Baileys Fudge 16

Chocolate Shards, Caramelised Fig Ice Cream

Lemongrass Creme Caramel (GF) 16

Five Spiced Plum, Green Tea Ice Cream, Passionfruit Curd

White Chocolate Cake & Pistachio Nougat (GF) 16

Caramelised White Chocolate, Coconut Ice Cream

Strawberry, Coconut & Agave Tart (GF, DF, VEGAN) 16

Fresh Berries, Strawberry Sorbet

Australian & International Cheese Plate 26

Crisp Bread, Quince Paste, Preserved Fruit

AFFOGATO

A choice of one of the below delicious hand-crafted Cocoa Truffle Chocolates 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