Cunjevoi
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, devoloped to tantalize your tastebuds.

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

## $75.00 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 $75.00 per person.**

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MENU

Cunjevoi

# ENTREE

**Grilled Ciabatta** Vegetarian — 12
Dukkah, Balsamic Reduction, Extra Virgin Olive Oil,
Black Garlic Compound Butter

**East Coast Rock Oysters** Gluten & Dairy Free — 22/36
Natural, Lemon Wedges
Grilled Kilpatrick
Spicy Mignonette

**Seared Lamb Short Loin** Gluten Free — 26
Fig & Walnut Salad, Goats Cheese, Rocket, Orange & Dijon Glaze

**Sweet Potato Skordalia** Vegetarian & Gluten Free — 22
House Dried Cherry Tomatoes, Spiced Labneh, Roasted Pepita

**Pan Seared Scallops** — 24
Beetroot Vinaigrette, Five Spiced Mango, Beetroot Chips

# MAIN

**Local Market Fish** 38

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

**Seafood Risotto** Gluten Free 42

Morton Bay Bugs, Prawns, Market Fish & Scallops

**Sticky Pork Belly** Gluten & Dairy Free 38

Spiced Orange & Honey Sautéed Bok Choy, Green Beans & Confit Potatoes

**Pan Seared Gnocchi** Vegetarian 34

Portobello Mushrooms, Gorgonzola Sauce, Spring Onion & Truffle Oil

# SIDES

Fries with Aioli Gluten & Dairy Free 9

Grilled Cos, Green Veg with Vietnamese Dressing Gluten & Dairy Free 10

Roasted Chat Potatoes, Black Garlic Butter Gluten Free 9

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# from the GRILL

## Please choose one of each selection below

## Meats

| | |
|---|---|
| 220g Grain Fed Beef Eye Fillet | 38 |
| 250g Black Angus Strip Loin | 40 |
| 250g Chicken Breast | 36 |
| Lemon & Pink Salt Salmon Fillet | 36 |

## Sauces

**Red Wine Jus** Gluten & Dairy Free

**Green Peppercorn Cognac Jus** Gluten & Dairy Free

**Mild Horseradish Cream** Gluten Free

**Pan Mushroom Jus** Gluten & Dairy Free

**Preserved Lemon & Chive Butter** Gluten Free

All plates are served with Garlic Potatoes & Broccolini

## Add a side of Battered Onion Rings Dairy Free $4.50

## or 3 Large Prawns Gluten Free $10.00

"From the Grill" available as a main dish in the $75.00 House Special

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# DESSERT

**Nutella Crème Brulee** 16
Gingersnap Biscuit & Vanilla Bean Ice cream

**Salted Caramel Cheesecake** Gluten Free 16
Macadamia Nut Brittle, Macerated Strawberries & Chantilly Cream

**Peach Frangipane Tart** Gluten Free 16
Fresh Berries, Cinnamon Cream, Vanilla Bean Ice Cream

**Deconstructed Lemon Meringue Pie** Gluten Free 16
Chocolate Macaron Soil, Lemon Curd & Italian Meringue

**Australian Cheese Plate for Two** 26
Biscotti, Quince Paste, Preserved Fruit, Water Crackers

# AFFOGATO 18

**A delicious hand-crafted Cocoa Truffle Chocolate with a Liqueur of your choice and a Botero coffee**

## 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

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