

The background of the entire image is a collage of various tropical leaves, including large monstera leaves and smaller palm-like leaves, all in shades of green and brown, set against a white background. The leaves are scattered across the frame, with some being larger and more prominent than others.

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.

\$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.

Cunjevoi

ENTREE

- House Cob Loaf** Vegetarian **14**
Dukkah, Extra Virgin Olive Oil, Balsamic Reduction,
Smoked Fennel Butter
- East Coast Oysters** Gluten & Dairy Free **22/36**
Natural, Lemon Wedges
Grilled Kilpatrick
Grapefruit & Chilli Jam
- Pan Fried Chermoula Prawns** Gluten Free **26**
Crisp Prosciutto, Gruyere & Rocket Salad
- Sake & Soy Salt Cured Salmon** Gluten & Dairy Free **24**
Shaved Fennel Salad, Radish, Wasabi Mayonnaise, Salmon Roe
- Stuffed Zucchini Flowers** Vegan **20**
Walnuts, Preserved Lemon & Basil Oil

MAIN

Local Market Fish 38

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

Seafood Risotto Gluten Free 42

Balmain Bugs, Prawns, Market Fish & Salmon

Sticky Pork Belly Gluten & Dairy Free 38

Lemongrass & Peppered Caramel, Kim Chi & Snake Beans

Fried Gnocchi Vegetarian 34

Tomato Sugo, Sautéed Vine Tomatoes & Cremini Mushrooms, Truffle Salt

Torched Cauliflower Vegan 32

Beetroot Puree, Roasted Asparagus & Lime & Chilli Reduction

SIDES

Fries with Aioli Gluten & Dairy Free 9

Roasted Seasonal Vegetables, Truffle Salt Gluten & Dairy Free 10

Roasted Chat Potatoes, Shaved Gruyere Gluten Free 10



Please choose one of each selection below

Meats

220g Grain Fed Beef Eye Fillet	38
250g Lamb Rump	38
250g Hickory Smoked Chicken Breast	36
Lemon & Black Sesame Salmon Fillet	36

Sauces

- Red Wine Jus Gluten & Dairy Free
- Mild Horseradish Cream Gluten Free
- Port & Mushroom Jus Gluten & Dairy Free
- Pickled Chilli & Lime Compound Butter Gluten Free

All plates are served with Braised Root Vegetables

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

DESSERT

Callebaut Milk Chocolate Mud cake Gluten Free **16**
Coffee Ganache & Salted Caramel Ice Cream

Baked Vanilla Cheesecake **16**
Raspberry & Chambord Coulis, Pistachios, Vanilla Bean Ice Cream

Raw Coconut & Date Slice Vegan **16**
Fresh Berries & Coconut Mousse

Australian Cheese Plate for One **18**
Biscotti, Quince Paste, Preserved Fruit, Water Crackers

AFFOGATO **18**

Locally made, 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