

# MENU

Here in the Cunjevoi kitchen, we pride our self on sourcing ingredients not far from where we live work and play. While here, you must try our local Yamba prawns from just down the jetty. Our beautiful climate allows us to work with vibrant flavours and a range of local produce, perfect with your favourite chilled white wine. For the red wine lover match our duck with a pinot or one of our selected steaks with a full bodied red. Leave a little room for dessert. I always do...

*Michael Eflwing*  
group executive chef

## BREAD & OLIVES \$14

House baked sourdough focaccia, olive oil, balsamic, marinated large green olives df

### STARTERS

**YAMBA KING PRAWNS \$28<sup>gf</sup>**  
Split & grilled king prawns, prawn butter & lemon

**SCALLOPS \$24<sup>gf</sup>**  
Half shell scallops baked with tarragon & lemon

**OYSTERS<sup>gf/df</sup>**  
1/2 Dozen \$ 25 Dozen \$46  
Natural with lemon wedges  
or  
baked Kilpatrick style

**SOUP \$20<sup>gf</sup>**  
parsnip, confit eschalots, toasted hazelnuts

**PORK BELLY BITES \$24<sup>gf/df</sup>**  
Sticky pork belly, pickled eschallots,  
crushed hazelnuts, mint & coriander

**BURRATA \$22<sup>gf</sup>**  
Chili & garlic roasted baby zucchini, pine nuts

**ZUCCHINI FLOWERS \$22<sup>gf</sup>**  
Lightly battered, filled with fresh Ricotta, lemon &  
black pepper, baby spinach, Blue Mountains honey

### MAINS

**BARRAMUNDI \$38<sup>gf</sup>**  
Pan roasted, salmon roe, smoked macadamia nuts,  
kipfler potato, leek sauce

**ELGIN VALLEY CHICKEN \$36<sup>gf</sup>**  
Crispy skin chicken breast, carrot & fennel puree,  
caramelised eschallot, jus

**DUCK \$48<sup>gf</sup>**  
Duck breast, roasted heirloom carrots,  
potato Dauphinoise, cherry & port Jus

**YAMBA KING PRAWNS \$48**  
Fresh tagliatelle pasta, leek & fennel, lemon zest,  
touch of chilli, fresh mint & dill oil

**PORK BELLY \$38<sup>gf</sup>**  
Crispy skinned confit pork belly, peppered corn puree,  
roasted fennel, roasting jus

**RAVIOLI \$34<sup>vg</sup>**  
Filled roasted pumpkin & parmesan, crispy pepitas,  
sage butter

## STEAKS \$48

STEAKS INCLUDES ONE CHOICE OF SIDE\* AND ONE SAUCE, ADDITIONAL SIDE \$12

220g TENDERLOIN Mb2+ *grain fed*

280g SCOTCH Mb4+ *pasture raised*

SAUCE: *Red wine jus / Mushroom sauce /  
Roasted garlic butter*

POTATO *crispy Royal Blues with rosemary salt*

SALAD *orange segments, crispy pepitas,  
orange & elderflower dressing*

CARROTS, *honey & balsamic glaze*

BROCCOLINI *sautéed with garlic & olive oil*

\*all sides made <sup>gf/df</sup>

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

# VEGAN MENU

Here in the Cunjevoi kitchen we pride our self on sourcing ingredients not far from where we live work and play.  
Our beautiful climate allows us to work with vibrant flavours and a range of local produce.

Leave a little room for dessert. I always do...

*Michael Eflwing*  
group executive chef

## STARTERS

**AUBERGINE BITES \$20** gf/df  
Summer eggplant bites, pickled eschallots,  
crushed hazelnuts, mint & coriander

**ZUCCHINI FLOWERS \$22** gf/df  
Lightly battered, filled with vegan mozzarella,  
baby spinach, lemon maple syrup

## MAINS

**RISOTTO \$36** gf/df  
Wild mushroom, lemon, touch of chilli,  
nuttelex, mint & dill oil

**FENNEL \$36** gf/df  
Roasted fennel, heirloom carrots, whipped almond  
ricotta, harissa oil, fried chickpeas

## SIDES\* \$12

POTATO crispy Royal Blues with rosemary salt

SALAD orange segments, crispy pepitas, orange & elderflower dressing

CARROTS, maple syrup & balsamic glaze

BROCCOLINI sautéed with garlic & olive oil

\*all sides made gf/df

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



166 ANGOURIE RD YAMBA, NSW 2464

# DESSERT MENU

Desserts have always been close to my heart and something I love making.... and eating.

To many times we pass on a dessert after a meal because we know it contains all the delicious naughty stuff, but that is what makes it such a great way to end a meal.

Desserts will boost your happiness and trust me, our desserts are not loaded with sugar, but with fresh ingredients and maximum flavour. If you are in a naughty mood try our beautiful sweet wines or maybe a night cap before the evening ends.

*Michael Effwing*  
group executive chef

## DESSERTS

### TIRAMISU \$15

Espresso & Amaretto soaked lady fingers, mascarpone mousse, Bahen & Co organic cocoa

### LEMON TART \$14

gfo

Lemon curd tart, torched meringue, chocolate flakes

### CHOCOLATE & LIQUEUR \$15 gf

Organic dark chocolate & Yamba Distilling co. mandarin liqueur pudding, cherry compote, vanilla bean ice cream

### CHEESECAKE \$14

Baked vanilla cheesecake, strawberry compote, vanilla Chantilly

### CHEESE \$25

gfo

Australian artisan cheese selection with quince paste, crackers, fruit & nuts  
3 cheeses

### ICE CREAM & SORBET \$12 gf

Selection of ice cream and sorbet with berry coulis  
2 scoops

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

# KIDS MENU

KIDS MAIN, DESSERT & JUICE OR SOFT DRINK \$25

CHICKEN TENDERS <sup>gf</sup>  
Crumbed chicken fillets with chips & tomato sauce

## 10# PIZZA

Cheese pizza  
Ham & Cheese

KIDS STEAK <sup>gf/df</sup>  
Grilled steak with chips, sauteed broccolini

SPAGHETTI  
Beef Bolognese or Napoli sauce

FISH & CHIPS  
Battered fish fillet, chips & tartare sauce

## DESSERT

ICECREAM & WAFFLE  
Belgian waffle, vanilla ice cream, chocolate sauce, sprinkles

STRAWBERRY SUNDAE <sup>gf</sup>  
Strawberry compote, ice cream, custard

FRUIT & SORBET <sup>gf/df</sup>  
Fresh fruits and sorbet

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

# POOL BAR

## SNACKS

FRIES \$14 df  
aioli & tomato sauce

SWEET POTATO FRIES \$14 df  
aioli & tomato sauce

CHICKEN BITES \$16 gf/df  
Crispy chicken, sriracha mayo

ONION RINGS \$14 df  
aioli & tomato sauce

STEAMED PORK BUNS \$16 df  
Two steamed buns filled with sticky pork belly,  
cucumber, fresh chili & coriander

## SOMETHING LARGER

FISH & CHIPS \$25 gf/df  
Lightly battered fish, chips, tartare, lemon

2 PULLED PORK TACOS \$18 gfo  
Charred corn, lettuce, cheese, jalapeno

GRILLED CHICKEN SALAD \$24 gf/df  
Fresh leaves, orange segments, pistachio,  
lettuce, orange & elderflower dressing

THAI BEEF SALAD \$28 gf/df  
Grilled beef salad, rice noodles, salted cashews,  
rocket & fresh herbs

BEEF BURGER \$26  
Grilled 180g wagyu pattie, salad leaves, swiss  
cheese, bacon, battered onion rings, chips & aioli

STEAK SANDWICH \$28  
Grilled steak on Turkish bread, onion rings,  
smoked BBQ sauce, cheese & lettuce,  
served with fries & aioli

### 12# PIZZA \$24

*MARGHERITA*, tomato, basil, fresh mozzarella  
*PORK*, pulled pork, bbq sauce, jalapenos, cheddar & mozzarella  
*CHICKEN*, grilled chicken, mushroom, capsicum, sriracha mayo

Gluten free base + \$5

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



166 ANGOURIE RD YAMBA, NSW 2464

# KIDS LUNCH

## KIDS SNACKS

**CHICKEN TENDERS \$15** gf  
Crumbed chicken fillets, chips & tomato sauce

**HAM & CHEESE \$15** gfo  
Toasted ham & cheese sandwich, served with chips.

**10# PIZZA \$15**  
Cheese pizza  
Ham & cheese pizza

**FRUIT SALAD CUP \$15** gf/df  
Mixed fresh fruit, citrus syrup

---

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

# BAR

## SNACKS

**NUTS \$8** gf/df  
Spice roasted nuts from our kitchen

**OLIVES \$8** gf/df  
House marinated olives

**CHICKEN BITES \$16** gf/df  
Crispy chicken, sriracha mayo

**FOCCACIA BITES \$14**  
served with cheese dipping sauce

**12# PIZZA \$24**  
*MARGHERITA*, tomato, basil, fresh mozzarella  
*PORK*, pulled pork, bbq sauce, jalapenos, cheddar & mozzarella  
Gluten free base + \$5

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



166 ANGOURIE RD YAMBA, NSW 2464

# QR – ROOM SERVICE

## LUNCH/SNACKS 12PM-5PM

**FISH & CHIPS \$25** gf/df  
Lightly battered fish, chips, tartare, lemon

**2 PULLED PORK TACOS \$18**  
charred corn, lettuce, cheese, jalapeno

**STEAMED PORK BUNS \$16** df  
Two steamed buns filled with sticky soy pork belly, cucumber, fresh chili & coriander

**STEAK SANDWICH \$28**  
grilled steak on turkish bread, onion rings, smiked bbq sauce, cheese and lettuce, served with fries & aioli

**BEEF BURGER \$25**  
Grilled 180g wagyu pattie, salad leaves, swiss cheese, bacon, battered onion rings, chips & aioli

**GRILLED CHICKEN SALAD \$24** gf/df  
fresh leaves, orange segments, pistachio, lettuce, orange & elderflower dressing

**THAI BEEF SALAD \$28** gf/df  
grilled beef salad, rice noodles, salted cashews, rocket & fresh herbs

**CHICKEN BITES \$16**  
crispy chicken, sriracha mayo

## SNACKS 12PM-8PM

**FRIES \$14**  
aioli & tomato sauce

**ONION RINGS \$14**  
aioli & tomato sauce

**SWEET POTATO FRIES \$14**  
aioli & tomato sauce

## KIDS 12PM-5PM

**CHICKEN TENDERS \$15**  
Crumbed chicken fillets, chips & tomato sauce

**10# PIZZA \$15**  
Cheese pizza  
Ham & cheese pizza

**HAM & CHEESE \$15**  
toasted ham & cheese sandwich with chips

**FRUIT SALAD CUP \$15**  
mixed fresh fruit, citrus syrup

## DINNER 12PM-8PM

**STEAK SANDWICH \$28**  
grilled steak on turkish bread, onion rings, smiked bbq sauce, cheese and lettuce, served with fries & aioli

**FISH & CHIPS \$25**  
Lightly battered fish, chips, tartare, lemon

**12# PIZZA \$24**  
*MARGHERITA*, tomato, basil, fresh mozzarella  
*PORK*, pulled pork, bbq sauce, jalapenos, cheddar & mozzarella  
*CHICKEN*, grilled chicken, mushroom, capsicum, sriracha mayo

**GRILLED CHICKEN SALAD \$24** gf/df  
fresh leaves, orange segments, pistachio, lettuce, orange & elderflower dressing

**THAI BEEF SALAD \$28** gf/df  
grilled beef salad, rice noodles, salted cashews, rocket & fresh herbs

**BEEF BURGER \$25**  
Grilled 180g wagyu pattie, salad leaves, swiss cheese, bacon, battered onion rings, chips & aioli

## KIDS DINNER 5:30PM-8PM

**CHICKEN TENDERS \$15**  
Crumbed chicken fillets, chips & tomato sauce

**SPAGHETTI BOLOGNESE \$15**

**KIDS STEAK \$15**  
grilled steak with chips, sauteed broccolini

**10# PIZZA \$15**

Cheese pizza  
Ham & cheese pizza

**KIDS FISH & CHIPS \$15**

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



166 ANGOURIE RD YAMBA, NSW 2464