

# DUNES DINING ROOM

## *Something Sweet*

Rockmelon Granita Rockmelon Sorbet Coconut  
Tapioca Micro Mint GF DF 18

Limoncello Tiramisu Burnt Meringue  
Lemon Curd 16

Pavlova White Chocolate Mousse Fresh  
Passionfruit Lemon Myrtle 18 GF

Cheese Board arrangement, Served with  
Muscatels, Rooftop Honey, Lavosh & Grapes  
18 each cheese or 38 for all 3 cheese  
Ask your waitress

Gelato or Sorbet of the Day 5  
Ask your waitress for todays flavours

## *Reuben Hills Coffee*

Reg 5 Large 6  
Bon Soy or Oat Milk or Almond Milk 0.50

Chai Latte 5

## *Make It Boozy*

Affogato with Frangelico 18

Salted Caramel Espresso Martini 20

Tim Adams Botrytis Riesling 12

Frozen Limoncello Shot 10



# DUNES DINING ROOM

## Small Plates

Appelation Oysters Fingerlime Olive Oil Black Pepper 5 Each

Green Pea & Avocado Guacamole with Crispy Tortillas 18 GF DF

Saltbush Calamari Zucchini Pepper Berry Aioli 22 GF DF

Prosciutto wrapped figs marinated Fetta 18 GF (2)

Maple Roasted Heirloom Carrots Labne Black Garlic 18 GF DFA

Half Shell Tassie Scallops Beach Banana Kombu & Butter (4) 26

Burrata Oxheart Tomatoes Fennel Sicilian Olive Tapenade 18 GF

Three Cheese Zucchini Flowers (4) Shaved Zucchini Agrodolce 26

Hiramasa Kingfish Ceviche White Soy White Miso Spice Crust  
Avocado Mousse & Baby Cucumbers 24 DF

Polenta Chips Wood Mushroom Cream GF 22

Grilled Scampi Saffron Butter Wild Fennel GF 39

### DUNES SEAFOOD PLATTER

\$160 per platter

4 Grilled Scampi with Saffron Butter  
Crab & Celeriac Salad  
4 Scallops with Kombu Butter  
8 Freshly Shucked Oysters  
10 King Prawns  
Buckwheat Crackers  
Cocktail Sauce, Thai Chilli Lime,  
Mignonette

# DUNES DINING ROOM

## Bigger Plates

Blue Swimmer Crab Linguine, Chilli, Confit Garlic, Tomato Sugo &  
Dill 34 DF

Mussels, Turmeric, Lime, Coconut Broth & Wok Greens w/ Grilled  
Garlic Bread 33 DFA GFA

Beer Battered Snapper, Fries & Tartare 33 DF

Crispy Skin Barramundi Yamba Prawns Avocado Baby Cucumbers  
Noc Cham Green Mango Salsa Almonds 38 GF DF

Cowra Lamb Shoulder, Labne, Heirloom Beets, Black Garlic Almonds  
Saltbush Fried Kale 36 GF

Beef Short Rib Braised Onions Local Greens Smoked Celeriac Puree  
Red Wine Jus 44 GF

Gnocchi Nasturtium Pesto Cream Broadbeans Peas Stracciatella 30

### Sides

Oregano Salt Fries 12 DF

Steamed Broccolini Squash Snowpeas  
Herbed Butter 12

Sicilian Rosemary Olives 8 GF DF

Crispy Potatoes Salt Bush 12 GF DF

Lemon & Herb Focaccia 8

Heirloom Tomatoes, Mozzarella  
+Dill 12

Butter Lettuce & Dill 12 GF DF

GF GLUTEN FREE | GFA GLUTEN FREE AVAILABLE | DF DAIRY FREE |  
DFA DAIRY FREE AVAILABLE | ASK FOR OUR VEGAN MENU

10% Sundays Surcharge | 15% Public holiday Surcharge | 1.5% Credit Card Fee

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