

## ENTRÉES

Miso Glazed Tuna GF	24
Radish, avocado emulsion, sesame dust	
Sugarcane Cured Ocean Trout GF	24
Cucumber, sea vegetables	
Braised Beef Short Rib GF	23
Roast parsnip puree, Dutch carrot, carrot crisp	
Charred Field Mushroom GF V	22
Rocket, feta, vincotto	
Beetroot & Goat's Cheese Terrine GF V	22
Beetroot, parsley, truffle, walnuts	
Duck Ham	24
Raspberry, brioche, pistachio, fennel	
Seared Scallops GF	24
Pumpkin textures, beetroot, beef jerky crumb, Pedro Ximenez glaze	

## MAINS

Lamb Striploin	41
Rosemary, parsley micro sponge, textures of sweet potato, red wine glaze	
Barramundi GF	38
Braised leek, baby octopus, spinach vichyssoise	
Pork Belly	38
Lemon myrtle croutons, fig puree, rhubarb, prosciutto	
Caramelized Onion Tart V	29
Dried fig, blue cheese, walnuts, radicchio	

## FROM THE WOOD FIRE GRILL

200g Beef Eye Fillet GF	43
Slow roast, port shallots	
300g Black Angus Scotch Fillet GF	42
Semi dried heirloom tomatoes	
280g Beef Sirloin GF	42
Chimichurri salsa	
Lamb Rump GF	39
Beetroot ketchup	
300g Pork Cutlet GF	42
Stout, citrus & apple relish	
<i>All grill items are accompanied with red wine jus, cress oil and slow roast kipfler potatoes</i>	

V Vegetarian GF Gluten Free

All prices in AUD and inclusive of GST ~ 15% Surcharge applies on Public Holidays  
All menu items may contain traces of nuts



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## PASTA

Charred Capsicum Pappardelle V	32
Charred baby capsicum, cherry tomatoes, chilli, parsley, goat's cheese	
Linguine Seafood Pasta	36
Morton bay bugs, prawns, cherry tomato, zucchini, chilli, baby basil	
Pulled Chicken Gnocchi	34
Sage beurre noisette, Swiss brown mushroom, parmesan, almonds	

## SIDES

Kipfler potatoes, brussel sprouts, bacon GF	12
Roast sweet potato, maple butter, burnt onion GF V	12
Roast carrot & parsnips, honey, thyme GF V	12
Radicchio salad, fennel, goat's cheese, vincotto, fried onion GF V	12
Sautéed green vegetables, lemon olive oil GF V	12

## DEGUSTATION MENU

*Menu needs to be booked 24hours in advance*

6 Course Degustation Menu	110
With Wine Pairings	139

Oysters GF  
Pearls of yuzu and petite herb salad

Sugarcane Cured Ocean Trout GF  
Cucumber, sea vegetables

Duck Ham  
Raspberry, brioche, pistachio, fennel

40hr Beef Short Rib  
Textures of carrot, eshallot, parsley micro sponge, confit kipfler potato

Orange Parfait  
Honey and vanilla cream, dehydrated chocolate mousse and meringue

Woombye Triple Cream Brie  
Homemade lavosh and muscatel

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