



## • ENTRÉES •

### SEARED SCALLOPS (GF/DF)

Pumpkin textures, beetroot, beef jerkey crumb with Pedro Ximenez glaze  
\$25

### MORETON BAY BUGS (GF/DF)

Scorched leek consommé, confit heirloom tomatoes and basil with a hint of chilli  
\$26

### CHARRED FIELD MUSHROOMS (V/GF)

Rocket, Persian fetta and vincotto  
\$24

### BRAISED SHORT RIB (GF/DF)

Watercress and spinach purée, beans salad, carrot crisp, sprinkled with shiraz salt  
\$24

### BEETROOT SOUP (V/GF/DF)

Pomegranates, chickpeas, chervil, flowers, organic olive oil and smoked salt  
\$20

### DUCK BREAST (GF)

Black cabbage, lemon thyme roast pear and brussel sprout with  
Grand marnier sauce  
\$26

### CHICKEN LIVER PARFAIT

Redcurrant jelly, figs, sourdough topped with preserved walnuts and flowers  
\$25

(V) Vegetarian (GF) Gluten Free (DF) Dairy 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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## ● MAINS ●

### QUEENSLAND BARRAMUNDI (GF)

Pan-roasted cauliflower, cavolo nero, braised leek and pea truffle sauce  
\$41

### PORK BELLY (GF/DF)

Celeriac remoulade, pickled heirloom carrots, granny smith apple purée, fennel pollen dust and jus  
\$40

### SMOKING CHICKEN

Charred broccolini, freekah, burnt onion soubise and hemp seeds  
\$38

### ROASTED EGGPLANT

Tomato and capsicum relish, puffed quinoa, watercress and spinach purée, macadamia, rosella jam and lemon olive oil  
\$29

## ● PASTA ●

### CHARRED CAPSICUM PAPPARDELLE (V)

Charred baby capsicum, cherry tomatoes, chilli, goat's cheese and rocket  
\$34

### LINGUINE SEAFOOD PASTA

Moreton Bay bugs, prawns, cherry tomatoes, zucchini with garlic and chilli  
\$41

### PECORINO GNOCCHI (V)

Swiss brown mushroom, sage, almonds, fresh grated and Beurre noisette  
\$36

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● FROM THE GRILL "RED GUM WOOD" ●

200g BEEF EYE FILLET (GF)  
Port braised eshallots  
\$46

300g BLACK ANGUS SCOTCH FILLET (GF)  
Semi-dried heirloom tomatoes  
\$45

LAMB LOIN (GF)  
Parsley, garlic, chimichurri and rosemary  
\$46

300g PORK CUTLET  
Red cabbage purée and compressed apple  
\$42

\*All grill items are accompanied with red wine jus and slow roasted kipfler potatoes.

● SIDES ●

\$13

Kipfler potatoes, brussel sprouts and prosciutto (gf)  
Roast carrot and parsnips, honey and thyme (gf)  
Sautéed green vegetables and lemon olive oil (gf)  
Roasted butternut pumpkin, honey butter, burnt onion and caraway seed (gf)

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## • DESSERT •

### POACHED RHUBARB (GF)

Pistachio and pomegranate, freeze dried Manuka honey, cinnamon ice cream  
\$16

### RASBERRY & WHITE CHOCOLATE

Macadamia crumble, pistachio anglaise, berry salad sprinkled with raspberry dust  
\$16

### PEAR & BLACK TEA (GF)

Yogurt and white chocolate crème, almond financier crouton with raspberry sorbet  
\$16

### CARAMEL & DARK CHOCOLATE MOUSSE

Peanut sable, macadamia with caramel cream sauce  
\$16

### ASSORTED ICE CREAM & SORBET

Ice cream ~ chocolate, strawberry, and vanilla beach  
Sorbet ~ raspberry, mango, and lemon  
\$5 per scoop

### CHEESE

(Served with Lavosh, crackers and fruit)

Tintenbar Triple Cream Brie,  
Brie, Australia \$15

Bleu d' Ambert  
Blue, French \$15

La Fontella  
Fontina, Italy \$15

Trio of Cheese Platter  
\$29

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