

# DUNES DINING ROOM

## *Small Plates*

Oysters, Thai Chilli Lime or Mignonette

Each 5, 1/2 Dozen 24, Dozen 48 GF DF

Saltbush Calamari, Confit Garlic Aioli 22 GF DF

Burrata, Heirloom Tomatoes & Salsa Verde 18  
GF V

Green Pea & Avocado Guacamole w/ Crispy  
Tortillas 18 GF V DF

Three Cheese Zucchini Flowers, Fennel & Mint  
24 V

Ginger & Lemon Kingfish Mezcal Ceviche Crisp  
Bread 24 DF

Charred Cauliflower Romesco, Pangrattato  
Parmesan 24 V

## *Sides*

Oregano Salt Fries 12 V DF

Alto Rosemary Olives 8 GF V DF

Lemon & Herb Focaccia 8 V

Heirloom Roast Carrots Labne Pistachios 16 V GF

## *Bigger*

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

Mussels, Turmeric, Lime, Coconut Broth &  
Wok Greens w/ Grilled Garlic Bread 29 DF

Beer Battered Snapper, Fries & Tartare 30 DF

Tuscan Hapuka, Confit Tomato Shaved  
Zucchini Saffron 34 GF DF

Slow Cooked Cowra Lamb Shoulder Labne,  
Roasted Heirloom Carrots Jus Herb Salad 36 GF

Slow Cooked Beef Short Rib Charred Corn  
Polenta Jus Herb Salad 38 GF

Gnocchi Broadbeans, Peas & Zucchini, Verdè  
Cremè 28 V

Butter Lettuce & Dill 12 V

Broccolini Squash Snow Peas Lemon 12 V DF

Crispy Potatoes Salt Bush 12 V DF

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## *Something Sweet*

Black Truffle Crème Brûlée 20 V

Chocolate Mousse, Flourless Chocolate Cake  
Crumb & Honeycomb 16 V

Sea Salted Caramel Sticky Date Pudding &  
Vanilla Bean Ice Cream 18 V

Cheese Board, Muscatels, Rooftop Honey,  
Lavosh & Grapes 24 V

Gelato Vanilla Bean, Sea Salt Caramel or  
Chocolate Brownie 5

Lemon Sorbet or Watermelon Sorbet 5

## *Reuben Hills Coffee*

Reg 4.5 Large 5.5

Bon Soy or Oat Milk or Almond Milk 0.50

Prana Sticky Chai Latte 5

## *Make It Boozy*

Affogato with Frangelico 18

Salted Caramel Espresso Martini 20

Tim Adams Botrytis Riesling 12

Frozen Limoncello Shot 10