

DUNES DINING ROOM

Bigger Plates

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

Mussels, Turmeric, Lime, Coconut Broth & Wok Greens w/
Grilled Garlic Bread 34 DFA GFA

Beer Battered Snapper, Fries & Tartare 33 DF

Crispy Skin Barramundi White Wine Leek & Cream Pippies
Black Cabbage 38 GF

Cowra Lamb Shoulder, Labne, Heirloom Carrots, Pomegranate
& Chimi Churri 38 GF DFA

Sticky Beef Short Rib, Green Papaya Herb Salad, Noc Cham,
Polenta Chips 44 GF

Gnocchi Broadbeans & Zucchini Flowers, Burnt Butter, Sage,
Labne 30

Sides

Oregano Salt Fries 12 DF

Broccolini Fermented Chilli Garlic
Shoots 14 DF GF

Alto 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

Polenta Chips Aioli Verde Oil 14 GF

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Small Plates

Freshly Shucked Oysters, Thai Chilli Lime & Mignonette 5

1/2 Dozen 30 Dozen 60

Saltbush Southern Calamari Pepper Berry Aioli 22 GF DF

Parma Prosciutto Compressed Rockmelon Stracciatella 22 GF

Heirloom Roast Carrots Labne Pistachios Pomegranate 18 GF DFA

Half Shell Tassie Scallops Kombu Butter Lime 26 GF

Burrata Asparagus Yellow Cherry Tomato Verde Oregano Salt

Dehydrated Tomato Macadamias 18 GF

Green Pea & Avocado Guacamole with Crispy Tortillas 18 GF DF

Three Cheese Zucchini Flowers Shaved Zucchini Agrodolce 26

Swordfish Ceviche Charred Pineapple Coriander Chilli Micro Herbs

Plantain Chips 26 DF GF

DUNES SEAFOOD PLATTER

\$160 per platter

4 Grilled Scampi with Herbed Butter

Crab & Celeriac Salad

4 Scallops with Kombu Butter

8 Freshly Shucked Oysters

10 King Prawns

Buckwheat Crackers

Cocktail Sauce, Thai Chilli Lime,

Mignonette

GF Gluten Free | GFA Gluten Free Available | DF Dairy Free |

DFA Dairy Free Available | Ask for our Vegan Menu