

Dunes
PALM BEACH

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SEAFOOD | RAW

SYDNEY ROCK OYSTERS CUCUMBER NUOC CHAM MIGNONETTE GF DF	3/21 6/42 12/84
TUNA CRUDO AVOCADO MOUSSE CHILLI OIL SESAME GF DF	28
MARKET KINGFISH SASHIMI WITH PICKLED GINGER SOY & SEAWEED GF DF	38
CRAB SALAD CELERIAC BASIL OIL HERBS & CRISP BREAD DF GFA	32
KINGFISH CEVICHE POMELO NASTURSIUM ORANGE DRESSING TAPIOCA CRACKER GF DF	28

SMALL PLATES

MIXED AUSTRALIAN MARINATED OLIVES GARLIC & CHILLI GF DF	10
LEMON + HERB FOCACCIA CARAMALISED BALSAMIC OLIVE OIL	12
BURRATA HEIRLOOM TOMATOES SOURDOUGH CROUTON CAPERS MACADAMIA PESTO ESCHALOTS	28
FRIED SAGANAKI COMPRESSED WATERMELON MINT HONEY GF	26
BBQ OCTOPUS POTATOES ALEPPO PEPPER ROMESCO GF DF	32
HALF SHELL ROASTED SCALLOPS SAFFRON BUTTER FINGER LIME (3) GF	29
SOUTHERN CALAMARI FRITTO ZUCCHINI PEPPERBERRY AIOLI LEMON GFA DF	29
ZUCCHINI FLOWERS RICOTTA PARMESAN WHIPPED RICOTTA & FETA PEPPERONATA (3) GFA	29
WHOLE ROASTED KING PRAWNS HARISSA BUTTER FRIED CAPERS (3) GF	33

BIGGER PLATES

BLUE SWIMMER CRAB CHILLI CONFIT GARLIC CHERRY TOMATO + DILL LINGUINE DF	44
BEER BATTERED GOLD BAND SNAPPER FRIES + TARTARE LEMON CHIVES	39
PAN ROAST SNAPPER BISQUE VONGLE PRAWNS BLACK CABBAGE GF DF	46
MUSSELS WHITE WINE LEEK SAFFRON TUSCAN CABBAGE GARLIC BAGUETTE DF GFA	44
STICKY FIVE SPICE BEEF SHORT RIB GREEN PAPAYA HERB SALAD NUOC CHAM POLENTA CHIPS GF	55
SLOW ROAST LAMB SHOULDER ALMOND EMULSION CARROTS BLACK GARLIC SALT BUSH GF DF	44
HANDMADE GNOCCHI PUMPKIN + RICOTTA FRIED ZUCHINNI FLOWER PINE NUTS PARMESAN	38
LINGUINE VONGOLE FRESH CHILLI GARLIC LEMON PARSLEY DF GFA	42

SIDES

OREGANO SALT FRIES V GFA	14
ROCKET PEAR RADICCHIO PARMESAN HONEY ROASTED WALNUTS BALSAMIC GLAZE GF VEA	14
CRISPY POTATOES SALTBUSH GF	14
ROAST BRUSSEL SPROUTS BLACK GARLIC VINCOTTO GF DF V	18
STEAMED GREENS CAFE DE PARIS BUTTER GF	18

WE TRY OUR BEST TO CATER TO ALL DIETARIES. PLEASE LET YOUR WAITRESS KNOW IF YOU HAVE ANY STRICT DIETARIES.
10% SUNDAYS SURCHARGE | 15% PUBLIC HOLIDAY SURCHARGE | 1.5% CREDIT CARD FEE



SOMETHING SWEET

CHOCOLATE MOUSSE HONEYCOMB WHIPPED CREAM RASPBERRIES. GF	16
MANGO COCONUT + WHITE CHOCOLATE PARFAIT BURNT MERINGUE MACADAMIAS GF	16
STICKY DATE BUTTERSCOTCH VANILLA BEAN CREAM	16

CHEESE BOARD SERVED WITH MUSCATELS LOCAL HONEY LAVOSH & GRAPES FAUCON BRIE FRANCE MAFFRA CLOTHBOUND CHEDDAR, VICTORIA GOATS CHEESE, WESTERN AUSTRALIA	38 FOR 3 18EA
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MAKE IT BOOZY

AFFOGATO WITH FRANGELICO	18
FROZEN LIMONCELLO SHOT	12
FRANGELICO SHOT	12

COFFEE

LONG BLACK	5.5
FLAT WHITE	5.5
LATTE	5.5
CAPPUCCINO	5.5
PICCOLO	5.5
MACCHIATO	5.5
ICED LATTE	7
HOT CHOCOLATE	5.5
ADD SOY - OAT - ALMOND	0.50
ORGANIC TEA - ENGLISH BREAKFAST - LEMONGRASS + GINGER - EARL GREY - PEPPERMINT - GREEN	5.50



BREAKFAST

Available every Sunday from 9am - 10:30am

Coconut & Chia, with Rhubarb, Strawberries & Macadamias 22

Fruit & Nut Toast with Local Honeycomb & Whipped Ricotta 14

Sourdough Toast Whipped Ricotta Zucchini Flowers Balsamic Pepperonata Salsa 24

Cured Ocean Trout Poached Eggs Hollandaise La Bannette Baguette 28

Mushroom Toast with House Made Dukkah Fried Kale Poached Egg 26

Spicy Sesame Scram Chilli Oil Labne Avocado Salsa Rocket Sourdough Toast 26

Ricotta Hotcakes with Kaffir Lime Cream & Passionfruit Macadamias 26

Hotel Breakfast Potato Rosti Mushroom Smoked Bacon Sourdough Toast Eggs Your Way 28

Organic Free Range Eggs Your Way on Sourdough 16

EXTRAS

Avocado 7

Smoked bacon 7 Potato rosti 7

Cured Trout 9 Haloumi 7

BEVERAGES

Cold Pressed Juice \$9.5

Mimosa \$20

Bloody Mary \$22

Peach Bellini \$20

HOTEL BRUNCH SET MENU \$45

includes Gluten free house made friand + mini bircher museli

Choice of breakfast

Choice of tea or coffee + juice

Credit card 1.5% surcharge | 10% Sunday Surcharge

BAMBINOS

Lunch

Battered OR Grilled Fish & Chips 16

Burger & Chips 16

Tomato Sugo Spaghetti 16

Dessert

Vanilla icecream with toppings 6

Chocolate Strawberry Caramel

Pure Pops (Available from the Kiosk) 5

Drinks

Pink Lemonade 7

Coke 7

Lemonade 7

Baby chino 2

Milkshake 7

Cold pressed Orange Juice 7

Cloudy Apple Juice 7

