

ENTREE

FRESHLY SHUCKED OYSTERS
(waiter will advise of region). (GF) **\$3.50 ea**
Natural with fovum red wine vinegar and eschallots
Baked with kilpatrick
Natural with nam jim and lime

SALAD OF GOLD COAST TIGER PRAWNS with green paw
paw, Asian herbs, nam jim and salmon pearls. (GF) **\$24.90**

SPANNER CRAB with coriander and peanut pesto, asparagus
and crab dumplings. **\$24.90**

CARAMELISED AND BRAISED WAGYU BEEF CHEEK
with Thai basil, cucumber salad and rice noodles. **\$17.90**

SLOW ROASTED PORK BELLY with pear ginger puree,
nashi pear and pickled ginger salad. **\$18.90**

CRISPY TWICE COOKED QUAIL with Szechuan noodle
salad and ginger shallot relish. **\$21.90**

PAN FRIED HALOUMI with roasted peppers, oven dried
tomatoes and rocket salad. (V) **\$16.90**

FIVE SPICE TOFU with green mango, grilled asparagus
salad and coconut lime dressing. (V) **\$16.90**

CLOUDLAND ENTRÉE TASTING PLATE **\$26.90**
Prawn salad, pork belly, spanner crab, quail, tofu.

Ingredients are sourced from local growers and only
Australian seafood and meat is used

V = Vegetarian | GF = Gluten Free
Available from 12pm-3pm, 6pm-Late
One bill per table

Executive Chef Mark Maric

MAINS

BAKED "WILD RIVER" BARRAMUNDI with confit fennel, gremolata, prawn and shaved fennel
salad. (GF) **\$33.90**

TODAYS FISH OF THE DAY (waiter to advise). **market price**

'XO' GOLD COAST TIGER PRAWNS with Asian greens, XO sauce, crab and spring
onion omlette. **\$29.90**

SPICY BRAISED DUCK MARYLAND with shitake mushrooms, baby bok choy and crispy duck. **\$29.90**

EDOWIE FARM BRAISED LAMB SHOULDER with eggplant and tomato relish, saffron cous
cous and mint yoghurt. **\$28.90**

ROAST SPATCHCOCK with grilled zucchini, tapenade and Tuscan bean salad. **\$28.90**

300g BLACK ANGUS SIRLOIN with café de paris butter, sautéed snow peas, pickled garlic
and roast kipfler potatoes. (GF) **\$36.90**

"QUATTRO STELLE" CHORIZO with pappadelle pasta, broccoli, tomato, garlic, rocket &
reggiano parmesan. **\$25.90**

RISOTTO OF ZUCCHINI with chili, tomato and goats curd filled zucchini flowers. (V) **\$25.90**

SIDES

CHIPS with garlic aioli. (V) (GF) **\$8.00**

STEAMED GREENS with toasted cashews and oyster sauce. (GF) **\$9.00**

BABY SPINACH with roasted pumpkin, pine nuts and persian fetta. (V) (GF) **\$9.90**

WILD ROCKET with reggiano and corella pear salad. (V) **\$9.90**

VINE RIPENED TOMATO SALAD with braised olives and buffalo mozzarella. (V) (GF) **\$10.90**

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