

domani's

café restaurant bar

Bronze Menu

\$42.00 per person

* denotes gluten free dishes

main

choice of:

penne chicken pasta

garlic marinated chicken, sun dried tomato, spinach,
white wine cream reduction, parmesan, pine nuts

fish of the day

pan fried or tempura battered served on creamy potato mash,
garnished with citrus compote, lemon butter sauce

sirloin 300 gram

jindalee gold premium grain fed beef

on caramelized sweet potato, garnished with tomato and fennel relish,
mushroom sauce

dessert

choice of:

trio of gourmet ice cream

toasted coconut, beyond chocolate, roasted macadamia

cappuccino semifredo & biscotti

semi frozen coffee gelato, warm froth, biscotti, chocolate dust

* gluten free without biscotti

warm sticky date pudding

baileys caramel sauce, toasted coconut ice cream

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Silver Menu

\$48.00 per person

* denotes gluten free dishes

bread

to share:

garlic turkish bread

grilled turkish bruschetta

tomato, basil, red onion, balsamic, olive oil

main

choice of:

seafood risotto

fresh moreton bay sand crab meat, local king prawns, scallops, mussels, fish, calamari, baby octopus, garlic, basil, butter, shaved parmesan

sirloin 300 gram

jindalee gold premium grain fed beef

on caramelized sweet potato, garnished with tomato and fennel relish, mushroom sauce

chicken special of the day

see specials board

dessert

choice of:

trio of gourmet ice cream

toasted coconut, beyond chocolate, roasted macadamia

cappuccino semifredo & biscotti

semi frozen coffee gelato, warm froth, biscotti, chocolate dust

* gluten free without biscotti

warm sticky date pudding

baileys caramel sauce, toasted coconut ice cream

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Gold Menu

\$65.00 per person

* denotes gluten free dishes

bread

to share:

garlic turkish bread

grilled turkish bruschetta

tomato, basil, red onion, balsamic, olive oil

entree

choice of:

* **scored salt and pepper calamari**

warm salad of chorizo, tomato, potato, rocket, dressed with lemon, olive oil and fresh herbs

* **moreton bay sand crab and coconut mousse**

moreton bay sand crab , coconut and parsnip mousse, saffron syrup, cashews

penne chicken pasta

garlic marinated chicken, sun dried tomato, spinach, white wine cream reduction, parmesan, pine nuts

pumpkin and moreton bay sand crab soup

served with toasted turkish bread

main

choice of:

* **domani's signature slow braised pork belly with fresh local ocean king prawns**

served with mint pea crush, peach infused jus, crispy pork crackling

* **double roasted free range duck**

porcini mushroom risotto, rocket, parmesan, balsamic infused jus

snapper

pan fried or tempura battered served on creamy potato mash, garnished with citrus compote, lemon butter sauce

eye fillet 300 gram

jindalee gold premium grain fed beef

on caramelized sweet potato, garnished with tomato and fennel relish, mushroom sauce

dessert

choice of:

* **cappuccino semifredo & biscotti**

semi frozen coffee gelato, warm froth, biscotti, chocolate dust

* gluten free without biscotti

warm sticky date pudding

baileys caramel sauce, toasted coconut ice cream

pear strudel

roasted macadamia ice cream, anglaise, pear chips

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Platinum Menu

\$70.00 per person

* denotes gluten free dishes

bread

to share:

garlic turkish bread

grilled turkish bruschetta

tomato, basil, red onion, balsamic, olive oil

pizza bread of the day

entrée

choice of:

* **moreton bay sand crab and coconut mousse**

moreton bay sand crab , coconut and parsnip mousse, saffron syrup, cashews

crisp tempura battered local king prawns

fresh from our broadwater based trawler fleet

romesco, roasted garlic and basil, soy and japanese mayonnaise dipping sauces

penne chicken pasta

garlic marinated chicken, sun dried tomato, spinach, white wine cream reduction, parmesan, pine nuts

pumpkin and moreton bay sand crab soup

served with toasted turkish bread

main

choice of:

* **double roasted free range duck**

porcini mushroom risotto, rocket, parmesan, balsamic infused jus

prawn and crab linguine

served with your choice of white wine and olive oil or tomato napoli

fresh local ocean king prawns, moreton bay sand crab, garlic, fresh chilli, cherry tomatoes, parsley

barramundi

pan fried or tempura battered served on creamy potato mash, garnished with citrus compote, lemon butter sauce

eye fillet 300 gram

jindalee gold premium grain fed beef

on caramelized sweet potato, garnished with tomato and fennel relish, mushroom sauce

dessert

choice of:

devils retreat

warm double choc brownie with chocolate fudge sauce, king island cream, raspberry coulis, beyond chocolate ice cream

warm sticky date pudding

baileys caramel sauce, toasted coconut ice cream

pear strudel

roasted macadamia ice cream, anglaise, pear chips