

# Cloud 9 Restaurant & Bar

## Bread

House Made Garlic or Herb Turkish Bread	9
Bruschetta w/ Tomato, Spanish Onion & Balsamic Glaze on Turkish Bread	11

## Starter

<b>Soup of the Day</b>   Served with Toasted Croutons	10
<b>Crumbed Stuffed Mushrooms</b>   Filled with a trio of cheese with Chef's special seasoning, crumbed and quick fried + homemade dipping sauce	v 17 Main 32
<b>Creamy Garlic King Prawns</b> and jasmine rice	GF 18 Main 33
<b>Salt &amp; Pepper Calamari</b>   w/a petit spinach salad	GF 16
<b>Chef's Crispy Honey Chicken</b> served with rice	17 Main 32

## Main

<b>8 Hour Slow Cooked Beef Cheeks</b>   Mushroom, Carrot Puree w/ port, pale ale & red wine jus served w/ winter vegetables	28
<b>Confit Chicken</b>   Slow Cooked Maryland w/ a Crispy Skin + Thyme & Fresh Blueberry Vinaigrette w/ Sautéed Potato & Greens	GF 34
<b>Pan Seared Atlantic salmon</b>   Lemon Myrtle, Coconut + Baby Spinach Salad w/ Fetta, Spanish onion, Pine Nuts & Roast Pumpkin + Orange	GF 34
<b>Seafood Risotto</b>   Creamed Arborio rice w/ scallops, prawns & calamari w/Chef's House made Napoli Sauce + Shaved Parmesan	36
<b>House Made Traditional Lasagne</b> w/ either Chips & Salad or Seasonal Vegetables	24
<b>Chicken Parmigiana</b>   House made Napoli Sauce, Mozzarella & Parmesan w/either Chips & Salad or Seasonal Vegetables	26
<b>Barramundi Your Way</b>   Beer Battered/Crumbed or Grilled w/ Chips & House Salad or Creamy Mash & Seasonal Vegetables	GF 33
<b>Mushroom Asparagus Risotto</b>   Creamy Arborio Rice with Fresh Sautéed Mushroom & Asparagus with a Creamy Mushroom Sauce	v/GF 24

## Specialty Steak

**Eye Fillet 300gm** Premium Award Winning Diamantina Tenderloin served with a bed of Sweet Potato Mash, Roasted Onions & Mushroom, and Asparagus & Topped w/ Confit Garlic & Red Wine Jus

GF 44

## Steak your Way

<b>Wagyu Rump</b>	300 grams Marble Grade 5+	GF	<b>38</b>
<b>Eye Fillet/Tenderloin</b>	200 grams	GF	<b>36</b>

**Choose Your Sides** – Crunchy Chips & Dressed House Salad or  
Mash Potato & Seasonal Vegetable Panache

**Choose Your Sauce** – Dianne Mushroom Red Wine Jus GF

**Reef your Beef** – Prawns, Scallops and Calamari in a Cream Garlic Sauce GF 12

## Children's Menu 15

All served with soft drink or milk or juice and ice-cream sundae with toppings

Lasagne with Chips or Mashed Potato

Chef's Grilled Chicken Strips & Chips + Salad

Battered Fish n' Chips

## Dessert — All 13

**Traditional Sticky Date Pudding** | w. House Made Butterscotch Sauce & Ice Cream

**Crème Caramel** | w. Berries & Fresh Cream GF

**Dark Chocolate Brownie** | w. White Chocolate Ganache & Strawberry Compote GF

**Chocolate Volcano** | w. White Chocolate Ganache & Strawberry Compote

**Affogato** | Ice-cream, espresso & Frangelico 15

A selection of Espresso Coffee and Tea is available 4