

LUNCH MENU OPTIONS

Valid from 1st April 2024 – 31st March 2025

Aussie BBQ Lunch – Available DAILY

Served daily from 11:30 to 1:30 the Aussie BBQ Lunch offers a range of meats and salads.

Porterhouse Beef Steaks
Handmade Pork Sausages
BBQ Chicken Thighs
Vegetable and Tofu Korma *vegetarian/vegan*
Mixed Roast Potatoes
Mixed Green Salad & Balsamic Dressing
Pasta Salad *vegetarian*
Freshly Steamed Rice
Coleslaw

Selection of condiments including
Indigenous Flavours Dukkah, Davidson Plum
Chutney and Native Pepperberry Gravy
Pumpkin Soup *vegetarian*
Freshly Baked Bread Rolls
Tropical Fruit Platter
Jugs of water to the table

Indian Buffet Option

Advanced booking required. Must include park activities. Minimum 20 pax.

Chicken Tikka Masala
Traditional Lentil Dahl *vegetarian/vegan*
Vegetable and Tofu Korma *vegetarian/vegan*
Mixed Roast Potatoes
Mixed Green Salad & Balsamic Dressing
Pasta Salad *vegetarian*
Freshly Steamed Rice
Coleslaw

Selection of condiments including
Indigenous Flavours Dukkah, Davidson Plum
Chutney and Native Pepperberry Gravy
Pumpkin Soup *vegetarian*
Freshly Baked Bread Rolls
Tropical Fruit Platter
Jugs of water to the table

Pre-Booked Alternatives

BURGER MENU

3 days advanced booking required.
Minimum 8 pax, maximum numbers on request.

Choice of Beef, Fish, Chicken or Vegetarian
served with cheese, salad and condiments.

GRAB-AND-GO SANDWICHES

Minimum 8 pax, advanced booking required.

Made fresh daily and packaged for easy take-away
Ham and Cheese | Ham, Cheese and Tomato |
Chicken and Lettuce | Salad Sandwich *vegetarian*

Tailored Menus and Events

The skilled team at Rainforestation can deliver a wide variety of fine dining lunch options including alternate-drop table service with optional drinks packages. Advance notice is required, and prices will vary. To explore these options, please email an outline of your requirements to res@rainforest.com.au