

Dinner Menu

5PM - 8PM DAILY

ENTRÉE

Garlic Bread (V)	\$12
Chicken Karaage Japanese BBQ sauce	\$12
Southern Fried Crocodile	\$12
Smoked Cheddar & Stout Arancini House-made Napoli sauce	\$14
Wonton Soup (DF VG) Your choice of pork or mushroom wontons served with shiitake broth & aromatics	\$22
Pan-Seared Scallops (GF) Half a dozen Scallops, pumpkin puree, garlic butter, honey prosciutto	\$26
Peking Duck (DF) Two Chinese pancakes, corn slaw, spring onion, hoisin dressing	\$28

SHARING PLATTERS

Grazing Platter Selection of cured meats, dip, breads & savouries	\$28
Cheese Plate Cheeses, crackers, quince paste & fresh fruit (GF on request)	\$34
Mezze Platter (V) Selection of dips, Turkish bread, pickled vegetables and fruits	\$28

SIDES

Bowl of Chips Garlic aioli	\$12
Potato Wedges Sour cream, sweet chilli	\$14
Broccolini (V GF) Garlic butter, toasted almonds	\$14
PRIDE Rainbow Side Salad (VG GF DF) Mixed leaf, cucumber, red onion, cherry tomatoes	\$12

*50c from each sold goes to Equality Australia

Liked the meals? Let us know!

@ramadaresortportdouglas



Please Order at the Bar or Scan the QR code when Available

MAINS

Roasted Eggplant (DF VG) Lightly spiced eggplant, garlic emulsion, ancient grain salad	\$28
Battered Fish & Chips Lightly battered mackerel fillet, garden salad, house tartare	\$28
Rendang Curry (GF DF VG) Your choice of beef or plant based, mildly spiced curry sauce, steamed jasmine rice, vegetable pickle	\$30
Gnocchi Al Fungi (V) Handmade Gnocchi, butternut pumpkin, wild mushrooms, burnt butter sauce	\$28
Cape Grim Rib Eye Steak (GF) Paris mash, broccolini, red wine jus	\$55
Chicken Supreme (GF) Pan-seared chicken breast, smoked asparagus, swede, Dijon cream	\$36
Barramundi (GF) Grilled barramundi, herb crusted baby potatoes, green beans, black garlic sauce	\$34
Tiger Prawn Capellini (S) Local grilled prawns, thin spaghetti, chilli, parsley, cherry tomatoes, butter white wine sauce	\$32
Gourmet Burger Angus beef patty, truffle mayo, maple bacon, lettuce, tomato, fries	\$28
Prawn Hot Pot (GF D) Rice noodles, tiger prawns, market vegetables, fragrant broth	\$29

DESSERT

Flourless Chocolate Fondant (GF V) Vanilla ice cream	\$14
Vanilla Crème Brûlée House shortbread	\$14
Sticky Date Pudding (VG D) Caramel sauce, coffee coconut sorbet	\$14
Trio of Sorbets (DF GF V VG) Chef's sorbet creations	\$14

KIDS MENU

For kids 12 years and under

Grilled Fish (GF) Mixed vegetable & mash	\$14
Battered Fish Chips & tomato sauce	\$14
Cheese Burger Pattie, cheese, tomato sauce & fries	\$14
Spaghetti Your choice of Bolognese or Napoli sauce	\$14
Chicken Nuggets Chips & tomato sauce	\$14

Please enquire with waiting staff if you have dietary requirements GF = Gluten Free
DF = Dairy Free / V = Vegetarian / VG = Vegan / S = Spicy
A 0.9% Surcharge applies for all credit cards. A 15% surcharge applies to all public holidays.

Drinks

COCKTAILS

Mango Daiquiri	\$20
Bacardi, mango liqueur, mango puree	
Pina Colada	\$20
Bacardi, Malibu, coconut, pineapple juice	
Margarita	\$20
Shaken or frozen or spiced Patron tequila, triple sec, lime	
Passionfruit Mojito	\$20
Bacardi, passionfruit liqueur, mint, lime, passionfruit	
Salted Caramel Martini	\$22
Kahlua, 42 Below vodka, coffee, caramel syrup	
Port Douglas Spiced Winter	\$22
Spiced rum, Malibu, cream, coconut, cinnamon	
Long Island Iced Tea	\$22
42 Below vodka, triple sec, Bacardi, Patron tequila, Bombay sapphire	
Toblerone	\$22
Baileys, chocolate liqueur, Frangelico, cream	
Appletini	\$22
Bombay gin, St Germain elderflower, apple juice	
ALCOHOLIC SLUSHIES	
Blue Butterfly	\$17
Patron Tequila, blue Curacao, lime	
Cosmopolitan	\$17
42 Below vodka, triple sec, lime juice, cranberry juice, grenadine	

PREMIXED TINS

Bundy & Coke	\$15
Canadian Club & Dry	\$15
Canadian Club Soda & Lime	\$15
Brookvale Vodka, Lemon, Lime & Bitters	\$13
Jack Daniels & Coke	\$15
Assorted Billsons	\$14
Gordons Gin & Tonic	\$13
Hard Rated	\$13

MOCKTAILS

Strawberry Passion	\$12
Strawberry, orange juice, passionfruit, Sprite	

Mango Colada	\$12
Mango, cream, coconut, pineapple juice	

WATER

San Pellegrino Sparkling	\$8
Mt Franklin	\$5

SOFT DRINKS

Soft Drinks by the Glass	\$5
Coke, Coke Zero, Lift, lemonade, ginger ale, tonic water	

Soft Drinks in Can	\$5
Coke, Coke Zero, lemonade	

JUICES

Juice by the Glass	\$5
Apple, Orange, Pineapple	

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BEER

Zero/Light

Great Northern Zero	\$7
XXXX Gold	\$8
Great Northern Super Crisp	\$8

Standard

Victorian Bitter	\$8
Great Northern Original	\$8
Hahn Super Dry (GF)	\$8
Coopers Stout	\$12

Premium

Corona	\$12
Brookvale Ginger Beer	\$13
Balter IPA	\$14

On Tap

Balter XPA	\$14
Great Northern Super Crisp	\$11

Cider

Strongbow Sweet	\$12
Strongbow Original	\$12

Liqueurs

Aperol	\$8
Pimms	\$8
Campari	\$8
Midori	\$8
Southern Comfort	\$8
Cointreau	\$8
Frangelico	\$8
Kahula	\$8
Malibu	\$8
Baileys	\$8
Galway Port	\$8

WINE

Non- Alcoholic Wine

Squealing Pig Zero Sauv Blanc - NZ	Glas	Bottle
	-	\$30

Sparkling Wines

Seppelt Prosecco - Vic	\$8	\$40
Rothbury Cuvee - S.E.Aust	\$8	\$35
Pierlot Brut Cuvee - Vic	-	\$65

White Wines

Annie's Lane Chardonnay - SA	\$9	\$42
821 South Sauvignon Blanc - NZ	\$8	\$40
Secret Stone Pinot Gris - NZ	\$8	\$40
Hartogs Plates Mascato - WA	\$8	\$35

Red Wine

Cape Schanck Pinot Noir - VIC	\$9	\$40
19 Crimes Shiraz - SA	\$8	\$36
Little Berry Cab Sauv - SA	\$8	\$36

Rose Wine

Squealing Pig - SA	\$10	\$45
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Standard Spirits

42 Below Vodka	\$8.5
Bacardi White Rum	\$8.5
Bombay Sapphire Gin	\$8.5
Jim Beam	\$8.5
Johnny Walker Red	\$8.5
Bacardi Spiced Rum	\$8.5

Premium

Bundaberg Rum	\$9
Canadian Club	\$9
Gentleman Jack	\$9
Markers Mark	\$9
Jameson Whisky	\$9
Patron Silver Tequila	\$11
Grey Goose Vodka	\$11
Johnny Walker Black	\$11
Glenlivet	\$11

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