



FOUR WINDS 360°

REVOLVING RESTAURANT

PRICING

DINNER

SUN - THU \$71.00

FRI - SAT \$81.00

MON - THURS

1st Sitting 5.30pm-7.00pm

2nd Sitting 7.30pm-9.00pm

FRI - SUN

1st Sitting 5.30pm-7.30pm

2nd Sitting 8.00pm-10.00pm

LUNCH

MON - SAT \$61.00

SUN \$71.00

MON -THU

12pm -2:30pm

FRI - SUN

11.45am-2.00pm

BREAKFAST

Adults \$35.00

Children \$14.00

Sunday Only

7.00am-10.00am

CHILDREN LUNCH & DINNER

0-4 Years Complimentary

5-12 Years \$30.00

Surcharge applies for special events and seasonal holidays.



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SEAFOOD SELECTION

Spanner crab
Ocean prawns
Sydney rock oysters
Baby octopus salad (GF)
Sauces & condiments

HOT ENTRÉES

Spring rolls, sweet chilli sauce (V)
Prawn gyoza, ponzu sauce
Pea and mint risotto croquettes (V)
Baked mussels pineapple and chilli salsa (GF)
USA Style pork ribs
Vegetarian samosa, tzatziki (V)
Arancini, garlic aioli (V)

COLD ENTRÉES

Anti-pasto station (V/GF)
Grilled zucchini, grilled eggplant, grilled pumpkin
Jars of semi dried tomatoes
Assorted breads
Ciabatta, baguettes, dinner rolls & sour dough
Soup of the day (changes daily)

SALADS

Nicoise style salad (V/GF)
Assorted greens and dressing (V/GF)
Caesar salad station (GF)
Vietnamese style coleslaw (V/GF)
Rocket, roasted beetroot, crumbed fetta salad (V/GF)
Caprese salad (tomato, bocconcini, balsamic and basil) (V/GF)
Chick peas and quinoa salad, vinaigrette (V)
Mediterranean selection of grilled vegetables (V/GF)
Dips: beetroot mint and fetta, eggplant (V)

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Please be advised that this is a sample menu only.
Subject to change due to seasonal availability.

***Menu items may contain traces of nuts.*

MEATS

Roast turkey supreme
Salami
Pastrami
Pancetta / Parma ham
Selection of mustards, pickles and chutneys

MAIN COURSE

Crispy pork belly with hoisin sauce / spicy apple puree
Chicken tagine, lemon, sultanas, olives (GF)
Vegetarian fried rice (V/GF)
Butter chicken, chutney, naan bread
Cajun spiced lamb koftas
Sweet & sour market fish fillet
Medley of fresh vegetables, tossed in olive oil (V/GF)
Roasted chat potatoes with sea salt and duck lard
Moroccan style roasted leg of lamb, garlic and rosemary jus (GF)
Grilled beef medallion, parmesan béarnaise, mushroom reduction (GF)

DESSERT SELECTION

Cheese board
Fresh fruit plate (GF)
Whipped cream
Wild berry compote (GF)
Cherry ripe slice (GF)
Fruit trifle (GF)
Pavlova with seasonal fruits (GF)
Chocolate mousse shot glasses (GF)
Passionfruit panacotta, mango coulis (GF)
Lemon tart
Chocolate jaffa cake
Lemon lime meringue slice (GF)
Pear charlotte
Sticky date butterscotch pudding

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Level 26, Crowne Plaza Surfers Paradise,
2807 Gold Coast Highway, Surfers Paradise, QLD.
The restaurant is fully licensed & reservations are essential.

P (07) 5592 9906 or (07) 5592 9907