



The Vine Room is Cairns' Mediterranean-inspired dining destination, bringing bold flavours, vibrant hospitality and a holiday state of mind to the city's iconic waterfront.

Lunch Menu

Starters to share

The Vine Room Dips \$22 (V, N)

Pesto and romesco dips served with Mediterranean bread, mixed olives, sun-dried tomatoes, capers.

Oysters Mignonette \$6ea (GF, DF)

Briny fresh Oysters, accompanied by a bright citrus mignonette and a drizzle of fragrant herb oil.

Bruschetta Caponata \$14 (V, N)

Slow-cooked eggplant, capers, tomato, basil, pine nuts, and olives on ciabatta bread.

Crunchy Prawns \$16 (DF)

Prawns rolled with basil in a crunchy wrapper, served with citrus celery, piquant Mojo Picón sauce.

Mushroom Fields \$22 (GF, N)

Creamy polenta, spicy cheese, wild mushrooms, chorizo.

Something substantial

Barramundi Elegance \$39 (GF)

Homestyle tender baby barramundi served with sautéed mushrooms, a diced potato medley, and drizzled with a rich truffle cream.

Chickpea Olla \$34 (V, N)

Slow-cooked stew of cauliflower, carrots, and chickpeas in a spiced tomato sauce.

Served with preserved lemon and harissa yogurt.

Mediterranean Lamb Kofta \$23

Juicy spiced lamb kofta served with a fresh herb-infused tzatziki, warm grilled pita bread, and a smoky romesco sauce.

Chicken Souvlaki \$24

Tender grilled chicken souvlaki paired with a refreshing herb-infused tzatziki, warm grilled pita bread, and a smoky romesco sauce.

DoubleTree Signature Pie \$34

Slow-cooked lamb, salad, capsicum-tomato relish. Served with Rustic-cut fries.

Salads

Fennel & Orange Salad \$14 (VG, GF, DF)

Shaved fennel, orange segments, toasted pine nuts, mixed olives in herb dressing.

Greek Salad \$12 (GF, V)

Tomatoes, cucumber, Kalamata olives, red onion, and feta cheese, dressed with olive oil and a squeeze of lemon.

Tender Tropical Calamari (100g) \$24 (GF, DF)

Steamed calamari salad with red onion, cherry tomatoes, strawberries, pineapple, cucumber and celery, dressed in apple cider vinegar, basil olive oil, salt, and pepper.



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Pizza/Wrap/Burger

Garden Pizza \$22 (V, VG)

Tomato sauce, mozzarella, grilled eggplant and zucchini, sun-dried tomatoes, caramelized red onion, kalamata olives, and fresh basil pesto.

Pizza Parma \$24

Thin, crispy crust topped with fresh tomato sauce and creamy mozzarella, finished with delicate slices of prosciutto di Parma, peppery arugula, and shavings of aged Parmigiano-Reggiano.

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Mediterranean Delight \$26

Thin, crispy crust topped with vibrant tomato sauce and creamy mozzarella, layered with savoury leg ham, spicy pepperoni, earthy mushrooms, sweet red capsicum, sliced onions, Kalamata olives, and bold anchovy fillets. Finished with fresh basil leaves and a drizzle of extra virgin olive oil.

Mediterranean Wrap \$24

Choose one – Chicken, Lamb, Mediterranean grilled vegetables. Served with Quinoa, zucchini, mint, feta, cherry tomatoes, avocado & lettuce, soft wrap.

Mediterranean Breeze Burger \$27

Juicy beef patty with tzatziki, sun-dried tomatoes, cucumber, marinated red onion, basil, cheese, mescaline, on a rustic bun. Served with rustic-cut fries.

Sides

Zucchini & Broccoli with 'nduja Butter \$16 (GF)

Tender broccolini & zucchini sautéed in mildly spiced 'nduja butter, garlic confit, pecorino.

Rustic-Cut Fries \$14 (V, GF, DF)

Crisp golden bent fries with rosemary salt, aioli.

Lemon Saffron Couscous \$16 (VG, N)

Fluffy couscous with saffron, fresh mint, lemon zest, toasted pistachios.

Sweet finishers

Orange Blossom Cake \$16

Light almond-flour cake infused with orange blossom water, served with whipped mascarpone.

Pistachio Tiramisu \$18 (N)

Layers of pistachio cream, espresso-soaked sponge, and cocoa dust.

Baklava Cheesecake \$12 (N)

Rich cheesecake on a walnut-honey filo base, drizzled with rosewater glaze.

Ice Cream \$12 (N)

Two scoops of house-made gelato — ask for today's flavours.

Gelato and sorbetto options include native honey & thyme.

Cheese Plate \$14 (N)

Selection of three local cheeses, fruit paste, lavosh, and nuts.

Dinner Menu

Starters to share

Signature Starter

Fiery Scallops \$24

Seared scallops with 'nduja butter, saffron potato cream, rosemary-infused crumble and finger lime.

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Crunchy Prawns \$16 (DF)

Prawns rolled with basil in a crunchy wrapper, served with citrus celery, piquant Mojo Picón sauce.

Burrata Bliss \$16 (V)

Creamy burrata seasoned with cracked sea salt and pepper, caper-olive pâté, Tarallo, basil olive oil, sun-dried tomatoes.

Squid Tubes \$18 (GF, DF)

Whole squid stuffed with juicy prawns, roasted peppers, and spicy chorizo.

Served with a fresh herb salsa verde.

Entree

Signature Entree

Truffled Zucchini Flower \$23

Crispy zucchini flower filled with truffle-infused cheese cream & thin slices of Jamón Serrano.

Mushroom Fields \$22 (GF, N)

Creamy polenta, spicy cheese, wild mushrooms, chorizo.

Asparagus Breeze \$22 (GF, V)

Savory asparagus flan, silky leek purée, and parmesan espuma.

Emerald Octopus \$26 (GF)

Tender grilled octopus served on a smooth pistachio-pesto cream, romesco, paired with sweet confit tomatoes, finished with a delicate dehydrated olive dust.

Torched Lamb \$24 (DF, GF)

Charcoal-charred lamb with tuna sauce, caper berries, balsamic beetroot relish and olive powder - served room temperature

Barra Crudo \$24 (GF, DF)

Cured barramundi with crisp quinoa, fresh pesto, crunchy vegetables, charred lemon & micro herbs.

Please note: All dishes will be garnished with seasonal herbs and vegetables.



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Something substantial

Signature Main

Herby Prawn Risotto (GF) \$39

Lemon-rosemary risotto, cured prawns, drizzled with wild honey syrup.

Ravioli ai Funghi \$34 (V, N)

Mushroom ravioli, leek cream, parmesan foam, brown butter, sage, raisin, pine nuts.

Snapper Tide \$42 (GF, DF)

Pan-seared snapper with Mediterranean sauce, gremolata crowned with a zesty lemon-dressed celery salad.

Chicken Harvest \$36 (GF)

Seared chicken thighs with sweet corn cream, brown butter, caramelised onion.

Smokehouse Steak (225g) \$46 (GF, DF)

Grilled beef tenderloin with house-made smoky tomato-barbecue sauce, salad and option of rustic fries or lemon saffron couscous.

Barramundi Elegance \$39 (GF)

Homestyle tender baby barramundi served with sautéed mushrooms, a diced potato medley, and drizzled with a rich truffle cream.

Chickpea Olla \$34 (V, N)

Slow-cooked stew of cauliflower, carrots, and chickpeas in a spiced tomato sauce. Served with preserved lemon and harissa yogurt

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Sides

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Tender broccolini & zucchini sautéed in mildly spiced 'nduja butter, garlic confit, pecorino.

Rustic-Cut Fries (V, GF, DF) \$14

Crisp golden bent fries with rosemary salt, aioli.

Lemon Saffron Couscous (VG, N) \$16

Fluffy couscous with saffron, fresh mint, lemon zest, toasted pistachios.

Sweet finishers

Signature Dessert

Baklava Cheesecake \$12 (N)

Rich cheesecake on a walnut-honey filo base, drizzled with rosewater glaze.

Orange Blossom Cake \$16

Light almond-flour cake infused with orange blossom water, served with whipped mascarpone.

Pistachio Tiramisu \$18 (N)

Layers of pistachio cream, espresso-soaked sponge, and cocoa dust.

Ice Cream \$12 (N)

Two scoops of house-made gelato — ask for today's flavours.

Gelato and sorbetto options include native honey & thyme.

Cheese Plate \$14 (N)

Selection of three local cheeses, fruit paste, lavosh, and nuts.

Kids Menu

Cheesy Penne Napoli 18 (V)

Penne pasta tossed in a rich tomato Napoli sauce, finished with melted mozzarella and parmesan.

Homestyle Beef Lasagna & Garden Salad 18

Layers of pasta, seasoned beef, creamy béchamel, baked golden and served with fresh garden salad.

Crispy Chicken Bites & Rustic Fries 18

Tender chicken nuggets, golden fried, served with rustic fries and tomato dipping sauce.

Mediterranean Battered Fish & Chips 18

Lightly battered fish fillets with rustic fries, served with tomato sauce and lemon.

Ice Cream \$12 (Single Scoop \$7)

Two scoops of house-made gelato — ask for today's flavours.



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Drinks Menu

Cocktails

Signature



POSITANO

KETEL ONE VODKA, SALTED
LIMONCELLO, PRESSED
LEMON, OLIVE, BASIL
FOAM, FRESH MINT

\$22



MYKONOS

PISCO, PRESSED LIME,
MANGO GAZOZ, CHILI,
DILL, PASSIONFRUIT
FOAM

\$22



CALA BASSA

CITRUS GIN,
CUCUMBER, FRESH
BASIL & MINT,
PRESSED LIME

\$22



SANTORINI

TEQUILA BLANCO,
GINGER LIQUEUR,
POMEGRANATE
GAZOZ, PRESSED LIME

\$22



SARDINIA

TANQUERAY DRY GIN,
YUZUSHU, PASSIONFRUIT,
APRICOT, EARL GREY,
GINGER ALE-LONG

\$22



MILOS ESPRESSO

TSIPOURO, MASTIKA,
WOLFLANE COFFEE
LIQUEUR, CRISP ESPRESSO,
SALTED CARAMEL,
CHOCOLATE TUILE

\$22



WATERMELON HIGHBALL

KETELONE VODKA, LIME, FRESH
PRESSED WATERMELON, AGAVE,
FETA, ROSEMARY SEA SALT

\$22



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Cocktails

Spritz



PAROS

WOLF LANE TROPICAL
GIN, PRESSED PINK
GRAPEFRUIT,
PROSECCO, SODA

\$19



CADIZ

KETEL ONE VODKA,
ELDERFLOWER,
ROSE WINE, LEMON,
POMEGRANATE, PROSECCO

\$19



AMALFI

KETEL ONE VODKA,
ROSE WINE, KAFFIR
LIME, LEMON, MINT,
PROSECCO

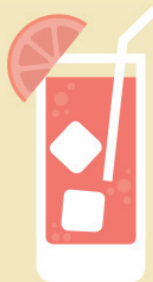
\$19



AEGEAN SUNSET

DAVIDSON PLUM GIN,
SODA, PROSECCO,
LIME

\$20



OIA SPRITZ

TANQUERAY DRY GIN,
VERMOUTH
GRAPEFRUIT APERITIF,
GRAPEFRUIT SHRUB,
PINK GRAPEFRUIT,
SODA PROSECCO

\$20



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Cocktails

Classic



PLUM NEGRONI

WOLF LANE PLUM,
ROSSO, CAMPARI

\$23



MEDITERRANEAN MARTINI

OLIVE & ROSEMARY
INFUSED TANQUERAY DRY
GIN, ORANGE BITTERS,
SEA SALT DRY VERMOUTH

\$23



SOUTHSIDE

TANQUERAY DRY GIN,
PRESSED MINT, LIME

\$20



PALOMA

TEQUILA BLANCO,
TRIPLE SEC, PRESSED
PINK GRAPEFRUIT,
ROCK SALT

\$23



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Cocktails

Mini Cocktails (45mls)



Margarita Platter: Classic/Spicy/Blood Orange **\$35**

Martini Platter: Dry Martini/Aviation/Vesper **\$35**

Share (serves 3)



Aegean Sunset: Tanqueray dry gin, vermouth grapefruit aperitif, grapefruit shrub, pink grapefruit, soda prosecco **\$60**

Sardinia: dry gin, yuzushu, passionfruit, apricot, earl grey, ginger ale **\$60**

0.0% Cocktails

Green Collins: Tanqueray 0.0 Gin, cucumber, fresh basil & mint, pressed lime **\$20**

O Mojito: Captain Morgan 0.0 Rum, Soda, lime **\$18**

Martini Zero: Tanqueray 0.0 Gin, Seed lip, Lemon Swirl **\$18**

Dark & Stormy: Captain Morgan 0.0 Rum, ginger beer, lime **\$19**



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Wine

Sparkling		125ml	Bottle
T'Gallant Prosecco	Australia	\$13.00	\$69.00
Veuve Tailhan Blanc de Blancs Brut	France	\$14.00	\$72.00
The Hidden Sea Prosecco	Australia	\$14.00	\$75.00
Cantine Vedova Wine Art DOC	Italy		\$72.00
Veuve Cliquot Brut NV Champagne	France		\$165.00

White		150ml	Bottle
Sparrow & Barriow Sauvignon Blanc	New Zealand	\$13.00	\$52.00
Ziegler Riesling	Australia	\$15.00	\$72.00
Robert Oatley Signature Chardonnay	Australia	\$15.00	\$77.00
Te Ha Sauvignon Blanc	New Zealand	\$12.00	\$49.00
Gabbiano Pinot Grigio	Italy	\$14.00	\$52.00
Leo Buring Leonay Riesling	Australia		\$90.00
Framingham Pinot Gris	New Zealand		\$82.00
Cantine Gambellara Pinot Grigio	Italy		\$62.00
Coldstream Hills Chardonnay	Australia		\$89.00
Bremerton Mollie & Merle Verdelho	Australia		\$69.00
Gemtree Luna Crescente Fiano	Australia		\$75.00
Whipbird Chenin Blanc	Australia		\$59.00

Rose		150ml	Bottle
Squealing Pig	Australia	\$13.00	\$55.00
Marquis de Pennautier	France	\$14.00	\$67.00



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Red		150ml	Bottle
Pepperjack Shiraz	Australia	\$16.00	\$77.00
Pikes Shiraz Tempranillo	Australia	\$14.00	\$65.00
Philip Shaw 'WireWalker' Pinot Noir	Australia	\$16.00	\$77.00
Xanadu Circa 77 Cabernet Sauvignon	Australia	\$15.00	\$72.00
Annies Lane Cabernet Merlot	Australia	\$12.00	\$49.00
Coldstream Hills Pinot Noir	Australia		\$87.00
Bremerton 'Tamblyn' Cab Shiraz Malbec Merlot	Australia		\$76.00
Seppelt St Peters Shiraz	Australia		\$125.00
Hentley Farm Shiraz	Australia		\$98.00
Wynns Black Label Cabernet Sauvignon	Australia		\$82.00
Willunga 100 Grenache	Australia		\$75.00
Mandrarossa Nero D'Avola	Italy		\$69.00

Dessert/Fortified		
Deakin Moscato	Australia	\$14.00
Sandeman Tawny Port	Portugal	\$15.00



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Beer

Schooner

Byron Bay Premium Lager	\$12.00
XXXX Gold	\$11.00
Stone & Wood Pacific Ale	\$14.00
James Squire 150 Lashes Pale Ale	\$13.00
Stone & Wood Radler Citrus	\$13.00
Guinness	\$14.00

Bottled Beer

Great Northern Original	\$9.00
Corona	\$10.00
Little Creatures Rogers	\$12.00
Kirin Ichiban	\$11.00
Hahn Premium Light	\$9.00
James Squire Ginger Beer	\$12.00
Heineken 0.0	\$12.00
5 Seeds Crisp Apple	\$11.00
Furphy Original Refreshing Ale	\$11.00
Little Creatures White Rabbit Dark Ale	\$12.00



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Non-Alcoholic

Fever Tree - Indian Tonic, Mediterranean Tonic, Pink Grapefruit Soda	\$7.00
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Coca Cola, Coca Cola No Sugar, Sprite, Fanta Orange	\$5.00
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Cascade Ginger Ale, Soda Water, Ginger Beer, Tonic Water	\$6.00
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Red Bull	\$9.00
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Santa Vittoria Still/Sparkling Mineral Water	\$9.00
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Hot Beverages

Dilmah Vivid Teas, English Breakfast, Peppermint, Earl Grey	\$5.00
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Coffees	\$6.00
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Espresso	\$5.00
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Extra Shot	\$2.00
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Spirits

Gin	30ml
Gordon's	\$12.00
Tanqueray	\$12.00
Tanqueray No. 10	\$15.00
Aviation	\$14.00
Wolf Lane Tropical	\$14.00
Wolf Lane Davidson Plum	\$15.00
Gordon's Lemon	\$12.00
Green Ant	\$16.00
Never Never Triple Juniper	\$14.00
Ester Dry	\$13.00
Bombay Original	\$11.00
Manly Citrus	\$15.00
Hendrick's	\$15.00
Bols Barrel Aged Genever 6 Year	\$16.00
Plymouth Sloe	\$15.00

Vodka	30ml
Smirnoff	\$11.00
Ketel One	\$12.00
Ciroc	\$16.00
Belvedere	\$14.00
Grey Goose	\$15.00



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Tequila	30ml
Casamigos Blanco	\$12.00
Casamigos Reposado	\$16.00
1800 Coconut	\$13.00
Clasa Azul Reposado	\$20.00
Don Julio Blanco	\$14.00
Don Julio 1942	\$20.00

Rum	30ml
Bundaberg Original	\$12.00
Bundaberg Small Batch Silver Reserve	\$13.00
Bundaberg MDC Small Batch	\$14.00
Captain Morgan Spiced	\$11.00
Captain Morgan Black Spiced	\$12.00
Zacapa	\$16.00
Mount Gay Black Barrel	\$15.00
Bacardi Carta Blanca	\$12.00
The Kraken Spiced	\$13.00

Whiskey	30ml
Johnnie Walker Red Label	\$11.00
Johnnie Walker Black Label	\$12.00
Johnnie Walker Double Black Label	\$13.00
Johnnie Walker Blue	\$25.00
Bulleit Bourbon	\$12.00



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Whiskey	30ml
Lagavelin 8yo	\$20.00
Talisker 10yo	\$18.00
Mortlach	\$23.00
Jack Daniels Single Barrel	\$16.00
The Gospel Rye	\$17.00
Highland Park 12yo	\$17.00
Dalwhinnie 15yo	\$17.00
Oban 14yo	\$24.00
Laphroaig 10yo	\$19.00
Ardberg 10yo	\$20.00
Glenfiddich 21yo	\$29.00
Yamazaki 12yo	\$24.00

Cognac	30ml
Hennessy VSOP	\$18.00

International Spirits	30ml
Pisco	\$16.00
Yuzushu	\$12.00
Tsipouro	\$14.00
Mastika	\$14.00
Metaxa Ouzo	\$13.00



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Distilled Non-Alcoholic**30ml**

Captain Morgan Rum	TBC
Tanqueray Gin	TBC
Seedlip	\$11.00

Liqueur**30ml**

La Fee Absinthe Bohemian	\$25.00
Vok Blue curacao	\$10.00
Massenez Banana	\$11.00
Massenez Raspberry Framboise	\$11.00
Kahlua	\$10.00
Massenez Peach Peche	\$10.00
Massenez Lychee	\$11.00
Italicus	\$14.00
Luxardo Maraschino	\$15.00
Campari	\$10.00
Massenez White cacao	\$11.00
St Germain	\$12.00
Wolf lane coffee liquor	\$13.00
Massenez Liqueur de Violette	\$11.00
Tamborine Lavender	\$15.00
Marie Brizard Falernum	\$10.00
Baileys Cream Original	\$12.00
Pimms No.1 Cup	\$12.00



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Liqueur	30ml
Wolf Lane Grapefruit Aperitif	\$13.00
Wolf Lane Limoncello	\$13.00
Disaronno Amaretto	\$13.00
Rhubi Rhubarb	\$12.00
Pernod	\$12.00
Ricard	\$12.00
Francoli Grappa Moscato	\$12.00
Chambord Black Raspberry	\$12.00
Jagermeister	\$12.00
Frangelico	\$12.00
Licor 43	\$12.00
Midori Melon	\$12.00
Passoa Passionfruit	\$12.00
Southern Comfort	\$12.00
Drambuie	\$13.00
De Kuyper Schnapps Butterscotch	\$12.00
Dom Benedictine Herbal	\$13.00
Heering Cherry	\$12.00
Massenez Apricot Brandy	\$12.00
Vok Triple Sec	\$12.00



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