

## BREADS

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**WARM DAMPER ROLL** | served hot with bush butter **7.5**

**DIP DUO** | duo of chef selection dips served with sourdough and flat bread **12.0**

**BRUSCHEETTA** | with local ingredients **14.0**

## ENTREE

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**BUSH TOFU & CORN FRITTER** | Capsicum cream, quandong **18.5**

**GRILLED BABY SQUID** | Lemon myrtle, salsa verde, chilli oil **22.0**

**SPICY SALT CRUSTED PRAWNS** | Crispy cabbage, mango puree, red capsicum pepper berry vinaigrette **22.0**

**DUNGALABA** | House Made Asian Spiced Crocodile kofta, caramelized pineapple puree, quandong aioli, dukkha and cabbage slaw. **22.0**

## SIDES

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- Potato Chips **8**
- Roasted Chat potatoes
- Creamy Potato mash
- Garden Salad
- Steamed Seasonal Vegetables
- Jasmine Rice
- Broccoli

## SAUCE

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Gravy, red wine jus, chilli plum sauce, creamy mushroom & bush butter **3**

## MAINS

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**GNOCCHI** | mushroom, wilted spinach, garlic Basil Pesto cream sauce **30.0**

**WHOLE BABY BARRAMUNDI** | Stemed green veg, cherry tomato, orange and mango salsa, saltbush dukkha (DF) **35.0**

**KANGAROO LOIN FILLET** | Salt bush dukkha, kumara mash, green beans, red wine jus **39.5**

**BUFFALO BANGERS & MASH** | Potato mash, broccolini, caramelized onion, gravy **30.0**

**GRILLED CHICKEN BREAST** | White bean puree, broccolini and red wine jus **38.0**

## FROM THE GRILL

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**RIB EYE ON THE BONE 450G** **60.0**

**PORTER HOUSE STEAK 300G** **36.0**

**PORK RIB CUTLET 260G** **37.5**

**BARRAMUNDI FILLET 200G** **40.0**

From the Grill served with choice of 2 sides & 1 sauce

## DESSERT

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**CHOCOLATE LAVA CAKE** | served with whipped cream, biscotti crumble and strawberry compote **18.0**

**MOUSSE** | light and airy chocolate mousse served with fresh cream and meringue crumble **18.0**

**PANNA COTTA** | house made wattle seed and vanilla bean panna cotta with biscotti crumble and strawberry compote **18.0**

**GREEN ANT CHEESE CAKE** | house made cheese cake, served with fresh mint and indigenous green ants adding a lime burst. **20.0**

**CHEESE PLATE** | Selection of Australia cheeses including South Cape Brie, King Island Blue and Tasmanian Edam, Quince paste, dried fruits, nuts and crackers. **24.0**



Gluten Free



Vegetarian

Dairy Free