esp. RESTAURANT & TERRACE

menu available 5:30pm- 9:00pm

BREADS

WARM DAMPER ROLL | served hot with bush **2 8.0** butter

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

ENTREE

BUSH TOFU & CORN FRITTER | Capsicum cream, 19.0 quandong

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

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

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

SIDES

- Potato Chips
- Roasted Chat potatoes
- Creamy Potato mash
- Garden Salad
- Steamed Seasonal Vegetables

SAUCE

Gluten Free

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



Dairy Free

MAINS

GNOCCHI | mushroom, wilted spinach, garlic **2 32.0** Basil Pesto cream sauce

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

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

GRILLED CHICKEN BREAST | Roasted chat 0 38.0 potatoes, broccolini, and red wine jus

FROM THE GRILL

PORTER HOUSE STEAK 300G 41.0

PORK RIB CUTLET 260G 39.0

BARRAMUNDI FILLET 200G 42.0

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

DESSERT

22.0

22.0

8.5

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

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

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

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

18.5