



BREADS

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


DIP DUO | duo of chef selection dips served with sourdough and flat bread  **14.0**

ENTREE

BUSH TOFU & CORN FRITTER | capsicum cream, quandong **19.0**

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


- Potato Chips **8.5**
- Roasted Chat Potatoes
- Creamy Potato Mash
- Garden Salad
- Steamed Seasonal Vegetables


SAUCE

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


MAINS

GNOCCHI | mushroom, wilted spinach, garlic basil pesto cream sauce  **32.0**

WHOLE BABY BARRAMUNDI | steamed green veg, cherry tomato, orange and mango salsa, saltbush dukkha (DF)  **41.0**

KANGAROO LOIN FILLET | salt bush dukkha, kumara mash, green beans, red wine jus  **41.0**

BUFFALO BANGERS & MASH | potato mash, broccolini, caramelized onion, gravy **32.0**

GRILLED CHICKEN BREAST | roasted chat potatoes, broccolini, and red wine jus  **38.0**

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

CHOCOLATE LAVA CAKE | served with whipped cream, biscotti crumble and strawberry compote. **18.5**

MOUSSE | light and airy chocolate mousse served with fresh cream and meringue crumble.  **18.5**

PANNA COTTA | house made wattle seed and vanilla bean panna cotta with biscotti crumble and strawberry compote. **18.5**

GREEN ANT CHEESE CAKE | house made cheese cake, served with fresh mint and indigenous green ants adding a lime burst. **20.5**

CHEESE PLATE | selection of Australia cheeses including South Cape Brie, King Island Blue and Tasmanian Edam, Quince paste, dried fruits, nuts and crackers. **26.0**



Gluten Free



Vegetarian

Dairy Free