



Dinner Menu



ENTRÉES

Cob Loaf | \$15.00

Crusty Loaf of Bread with Bush Tomato and Garlic Butter

Pita | \$18.00

Pita Bread served with Hummus, Davidson Plum Za'atar, Saltbush Dukkah and Lime & Anise Myrtle Balsamic

Crocodile & Lemon Myrtle Dumplings | \$24.00

Served in a Spiced Fish Broth with Coriander, Chili, Spring Onions, Fried Shallots and Toasted Sesame

Barramundi Wings | \$26.00

Crispy Fried Humpty Doo Barramundi Wings with Chili Caramel, Spring Onions, Fried Shallots & Shaved Fennel

Flinders Gin Cured Salmon (GF) | \$28.00

Gin Cured Salmon Gravlax, Fried Capers, Salmon Roe, Confit Egg Yolk & Shaved Fennel

Mezze Plate | \$38.00

Emu Pastrami, Smoked Crocodile, Kangaroo Mettwurst, Hummus, Saltbush Dukkah, Davidson Plum Za'atar, Lime & Anise Myrtle Balsamic served with Pita Bread

SIDES

Bowl of Chips | \$11.00

With Tomato Sauce & Aioli

Spring Salad (V) | \$12.00

Garlic Roasted Potatoes | \$16.00

Seasonal Vegetables

See the Specials Board

Served Daily Between 5.30pm - 8.30pm

MAINS

Lemon Myrtle & Wild Thyme

Marinated Chicken Breast (GF) | \$39.00

Kiev Cut Chicken Breast, with Grilled Asparagus & Jus

Grilled Barramundi Fillet (GF) | \$45.00

Grilled Humpty Doo Barramundi, Fennel & Lemon Salad, Salsa Verde & Fried Capers

Saltbush Dukkah Crusted Kangaroo Fillet (GF) | \$39.00

With a Quandong & Ginger Jam, Sweet Potato Crisps, Green Beans & Jus

Crocodile, Prawn & Barramundi Laksa (GF) | \$42.00

Malaysian Style Coconut Laksa with Crocodile, Prawns & Barramundi, Fried Tofu, Rice Noodles & Fresh Bean Shoots

Chargrilled Emu Fillet (GF) | \$45.00

Emu Fan Fillet, Davidson Plum Za'atar, Spring Carrots, Cumin & Honey Labneh & Salsa Verde

Chargrilled 250g Scotch Fillet | \$45.00

Pasture-Fed Beef, Pomme Frites, Salad & Jus

Eggplant Steak (VG) | \$34.00

Chargrilled Eggplant, Baba Ghanoush, Couscous & Salsa Verde

(GF) Gluten Free | (V) Vegetarian | (VG) Vegan
Please advise staff of any allergies before ordering