



BAR & EATS

MENU

STARTERS

<u>Beer battered fries</u>	\$15	<u>Fried wings</u>	\$17
Served with salt bush aioli and bush tomato and chilli relish		Pickle brined, buttermilk fried with bush tomato spice mix. Your choice of BBQ Davidson plum, Ooray buffalo or plain with salt bush aioli	
<u>Potato wedges</u>	\$16	<u>Bush-Chetta</u>	\$19
Served with bush chilli jam, sour cream and salt bush seasoning		a mixture of bush and roma tomato with wild basil, persian fetta and olive oil on ovenbaked damper	
<u>Deep fried pickles</u>	\$17	<u>Cheesy garlic damper</u>	\$20
House pickled cukes and sea celery served with salt bush aioli and bush tomato and chilli relish		House baked damper with garlic butter and melted cheese	
<u>Corn ribs</u>	\$17	<u>Mooloolaba prawn skewers</u>	\$25
Tossed in Clarified butter, Ooray chilli sauce and topped with Persian fetta and fresh herbs		Bush spice and chilli marinated and served with bush apple slaw	
<u>Fried haloumi</u>	\$18	<u>Ganyarr (Crocodile) Karaage</u>	\$22
Deep fried haloumi fingers with Ooray chilli jam		Marinated then twice fried and served with salt bush aioli and soy	
<u>Native sausage taster</u>	\$19	<u>Pan fried Moreton bay bug tails</u>	\$27
A selection of wild boar and roo chipolates		Cooked with bush butter and served with verjuice poached heirloom cherry tomatoes and pickled sea celery	
<u>Char grilled Tasmanian scallops</u>	\$27		
Half shell row on scallops cooked in chilli oil and topped with honey macadamia crumble and Persian fetta			

SALADS

<u>Apple haloumi and native mint salad</u>	\$21
Char grilled granny smith apple with fried haloumi, warrigal greens and torn native mint	
<u>Watermelon and native mint salad</u>	\$21
fresh diced water melon with persian fetta, torn native mint and honey roasted macadamia's	
<u>Yuri 'Kangaroo' Cesar</u>	\$28
Housemade bush spiced ceasar dressing, baby cos, kangaroo salami shaved granapadano, dampa croutons and a perfect poached egg	

Add Crocodile, Chicken or Tofu for \$6



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BURGERS

All served with chips

<u>Cheesy.</u> char grilled beef patty, double American cheese, pickled onion, pickled cukes, bush tomato relish, American mustard and outback ranch on a brioche bun	\$26	<u>Bush tomato crusted chicken burger</u> butter milk fried chicken thigh with baby cos, tomato, pickled onion and outback ranch on a brioche bun	\$28
<u>Slow roasted rib fillet sanga</u> bush spice rubbed then low n slow roasted then sliced and finished on the char, served on toasted Turkish, wild roquete, bush tomato relish, pickled onion and topped with Persian fetta, bacon, fried egg and outback ranch.	\$29	<u>Pulled emu sliders</u> slow braised emu with Apple slaw, Persian fetta and bbq Davidson plum sauce on brioche slider buns	\$26
<u>Bug tail sliders</u> tempura bug tails on brioche slider buns with baby, finger lime, outback ranch dressing and saltbush seasoning	\$28	<u>Yuri 'Kangaroo' burger</u> custom made 70 % Roo mince and 30 % bacon fat, char grilled and topped with crisp bacon, and American cheese on a brioche bun with baby cos, tomato, pickled onion, pickled cukes, pepper Berry chilli BBQ and outback ranch	\$29
<u>Stuffed mushroom sliders</u> oven baked field mushrooms topped with honey macadamia crumble, persian fetta and outback ranch on brioche slider buns	\$26	<u>Spice grilled Gundal 'Barramundi' taco's</u> bush spice coated Coral Coast barramundi with Apple slaw, corriander and Ooray chilli sauce	\$28
<u>Bug tail tacos</u> pan fried bug tails with pico de Gallo, fresh chill, corriander and finger lime aioli	\$28	<u>Mushroom tacos</u> bush spice marinated mushroom's, verjuice poached heirloom tomatoes, fresh chilli and warrigal green	\$28

11AM-3PM BURGER
AND BEER OR
WINE DEAL
\$30

Any burger matched with any Tap beer
or Greasy finger wine.



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MAINS

Honey Mac crusted barramundi

\$36

Coral coast skin on barramundi oven baked with a honey macadamia crumble served on a pickle salad with roasted kiflers, Ver juice poached heirloom tomatoes, kangaroo salami and Persian fetta.

Croc Parmy

\$40

bush spice crumbed crocodile tail fillet topped with native tomato Napoli, mozzarella and kangaroo salami. Served with fries and your choice of salad

"Jarrah boy" Beer battered Coral coast barramundi

\$30

served with salt bush seasoned fries, your choice of salad and finger lime aioli

Outback rubbed rib fillet

\$38

bush spice rubbed then low n slow roasted then sliced to 300g then finished on the char grill. Served with salt bush seasoned fries, macadamia herb butter and your choice of salad

Croc snitty

\$36

bush spice crumbed crocodile tail fillet. Served with salt bush seasoned fries, your choice of salad and gravy

6 Oysters

\$22

12 Oysters

\$40

6 Kilpatrick Oysters

\$26

12 Kilpatrick Oysters

\$46

KIDS

12 years and under

Fish and Chips

\$12

Napoli pasta

\$12

Nuggets and chips

\$12

Cheeseburger slider

\$12

Dietries

V-vegan VEG-vegetarian DF-dairy free

GF- gluten free O-option

18% surcharge applies on public holidays
