

## SMALL PLATES

### Fresh Foccacia v 12

Chef's in-house baked 81% hydration bread served with spiced butter

add olive & sundried tomato tapenade 5

### House-made Dip df/v 15

bush spiced hummus, Za'atar, with flat bread

### Antipasti Board 37

for two to share - bush spiced hummus, olives, cured meats, cheese, pickles, crostini's

### Arancini gf/df/vg 19

stuffed rice balls, with pumpkin & sage, romesco sauce

### SA Oysters (4) gf/df/A 20

natural

kilpatrick, crispy bacon, tangy sauce gf/df 26

### Oven Baked Brie v 23

honey, walnuts, crostini's

### Kangaroo Tataki gf/df 22

seared thinly sliced kangaroo, kewpie, soy, sesame with Asian Slaw

### Lime Pepper Calamari gf/df/l 25

served with Szechuan salt, rocket & tartar

### Citrus Cured Tuna gf/df/l 25

Yellow fin tuna, sesame seeds, wakame, wasabi mayo, carrot chips

### Oven Baked Prawns gf/df/A 22

yumyum sauce, salsa verde

## SIDES

### Crispy Potato gf/df/vg 14

szechuan salt

### Fries gf/df/v 12

ADD truffle mayo \$4

### Corn Ribs gf/v 11

spiced butter, dusted with parmesan (3 pieces)

### Garden Salad gf/v 12

mixed lettuce, cranberry, parmesan, honey mustard dressing

### Seasonal Greens gf/v 14

oven baked, cherry vinegar, shallots

## WOOD GRILL

*All steak prices include your choice of sauce.*

*Sides are available to order separately.*

### 300g Sirloin gf/df 51

100 day Grain Feed, South Queensland

### 300g Scotch Fillet gf/df 55

100 day Grain Feed, South Queensland

*Red Wine Jus (gf/df) / Pink Peppercorn (gf)*

*Gravy (gf/df) / Bush Spiced Butter (gf)*

*\$4 per sauce if not included with steak*

### Market Fish of the Day gf/df/A 48

whole baby NT fish, crying tiger sauce, paw paw salad

### Boneless Chicken Maryland gf/df 38

Asian slaw, edamame beans, chilli, sesame dressing

### Baked Sunchoke gf/df/vg 30

Ajo blanco, romesco sauce

also great for sharing as a side

## LARGE PLATES

### Humpty Doo Barramundi gf/df 45

crispy skin local barramundi fillet  
sweet potato & lemon myrtle puree,  
broccolini, bush dukkah, fennel jam

### BBQ Beef Brisket gf/df 40

sweet corn puree, salsa verde,  
potato sticks

### Confit Duck gf 42

rocket mash, red wine poached  
pear, red wine gravy

### Prawn Tagliatelle l 39

House-made tagliatelle, sautéed  
prawns, aromatic tomato & Pernod  
broth, garlic, fennel & herbs

### Vegetarian Rigatoni v 32

house made pasta, vegetable ragu,  
parmesan

## SEAFOOD FEAST

170

Tower for two

Natural oysters / Kilpatrick oysters  
 Citrus cured yellow fin tuna  
 Oven baked prawns  
 Barramundi spring rolls  
 Lime pepper calamari  
 Morton Bay bug salad

Main - Market Whole Fish, salad & fries

## TERRITORY TASTE

115

4 course plus beverage

Green Ant Gin & Tonic on arrival

1<sup>st</sup> course

Ginger & sesame crocodile spring roll

2<sup>nd</sup> course

Kangaroo Tataki, seared thinly sliced  
 kangaroo, kewpie, soy, sesame with  
 Asian Slaw

3<sup>rd</sup> course

Crispy skin Humpty Doo Barramundi fillet  
 sweet potato & lemon myrtle puree,  
 broccolini, bush dukkah, fennel jam

4<sup>th</sup> course

Mango Crèmeux, shortbread,  
 vanilla cream

## 3 COURSE SET PRICE 80

### Entree

Antipasti Board to Share

### Main - choice of

BBQ Beef Brisket

Boneless Chicken Maryland

Baked Sunchoke

Humpty Doo Barramundi Fillet

Sides to Share - Crispy potatoes

### Dessert

Choice of Dessert

## SUCKLING PIG FEAST

24 hours noticed required gf/df

Boston Bay Roast Suckling Pig Feast  
 with all the trimmings, carved at the table.  
 min 10 guests

2 course (feast & dessert) \$85pp

3 course (entree, feast & dessert) \$95pp

## DESSERT

Cheese Board 37

Chef selection of 3 cheeses,  
 quince paste, red wine poached pear,  
 crispy bread

Rocky Road Brownie 16

froot loop curd, marshmallow fluff

Mango Delight 17

Mango Crèmeux, shortbread,  
 vanilla cream

Cake n Tea 16

Peach Baba au Rhum, yoghurt cream

Affogato 24

served with vanilla ice-cream,  
 choice of: Baileys, Kahlua, Tia Maria,  
 Frangelico, Drambuie, Grand Marnier

## BEVERAGES

Espresso Martini 22

secret recipe

Irish Coffee 20

Jameson whiskey, espresso coffee,  
 vanilla cream, sugar

Coffee or Tea 6

Liqueurs 13

Galway Pipe Port

Kahlua

Baileys

Drambuie

Grand Marnier

Limoncello

*we valued your feed back please leave a review*

