

entrée

garlic bread (V)	8
<i>house made on sourdough</i>	
bush bruschetta (V,H)	15
<i>tomato, bush herbs, fresh basil balsamic glaze on ciabatta bread</i>	
ginga spring rolls	16
<i>crocodile and vermicelli noodle spring rolls with Vietnamese style dipping sauce</i>	
wild mushroom arancini (V)	15
<i>mixed wild mushrooms, parmesan cheese and garlic aioli</i>	

mains

pork rib eye (GF)	29
<i>pork loin rib eye, lemon myrtle sweet potato, creamy savoy cabbage, cider jus and glazed apples</i>	
Northern Territory barramundi (GF)	32
<i>pan fried local barramundi with slow roast kipflers, brocollini and native lemon grass beurre blanc</i>	
trio of mushroom risotto (V,GF)	24
<i>enoki, swiss brown, and field mushroom in creamy rissotto</i>	
Northern Territory prawn linguini	29
<i>Northern Territory tiger prawns, creamy garlic and shallot sauce topped with house made macademia and basil pesto</i>	
chorizo stuffed chicken breast	30
<i>on a bed of parmesan mash, char grilled zuchchini and balsamic reduction</i>	

dukka kangaroo fillet 180-220g (GF) 30
kangaroo loin cooked to medium rare and served with caulie flower puree, kipfler chips, almond honey and feta tossed brocilini

lemon myrtle beer battered local barramundi 29
french fries, rocket and parmesan salad and tartare sauce

from the grill

gunbalanya eye fillet 250g (GF option) 37
Indigenous owned and operated Gunbalanya meats is located in west Arnhem Land. The rich flavour comes from a diet predominately on the wetlands gives this steak its unique flavour. (Not recommended to be served over medium)

angus scotch fillet 250g (GF option) 34
full flavoured steak comes from cattle predominantly from the granite flat area in south east Queensland which is a renowned area for its rich pastures

all steaks come with kipfler chips or parmesan mash, fetta tossed broccolini or rocket parmesan salad

sauces

- pink pepper corn
- café de Kakadu butter
- red wine and bush tomato jus

salads

smoked roo and mango salad (GF,DF,H,V option) 25
house smoked kangaroo loin, rocket, mango, avocado, Kakadu plum with chilli dressing

beetroot and goats feta salad (V,H) 23
slow roast beetroot, goats feta , citrus and mustard dressing with balsamic reduction

sides	8
chips	
parmesan mash	
house salad	
brocolini tossed with feta and almond	
extra sauce	3

desserts

native lemon grass panna cotta	14
<i>served with coconut and macademia crumb and mango ice cream</i>	
blueberry and almond friand (GF)	14
<i>served with Cointreau strawberries and wattle seed cream</i>	
white and dark chocolate pyramid	14
<i>served with Tia Maria chocolate sauce and fresh strawberries</i>	
cheese board	Market Price

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Please present your Accor Plus card when paying your bill

H - Healthy V - Vegetarian GF - Gluten Free DF – Dairy Free