



## Entree

- Garlic Bread** \$8  
House made sourdough
- Bush Bruschetta** \$15  
Fresh tomato, garlic, house grown basil and native herbs on toasted sourdough
- Ginga Spring Rolls** \$16  
NT crocodile vermicelli noodles with a chilli dipping sauce

## Mains

- Rolled Pork Neck Sous Vide** \$33  
Pistachio filling served with lemon myrtle and honey glazed carrots, crumbed eggplant topped with port pepper and bush tomato jus
- NT Barramundi** \$33  
Pan fried local barramundi with slow roast kipflers, broccolini and native lemongrass beurre blanc
- NT Prawn Pappardelle** \$29  
NT tiger prawns, creamy garlic and shallot sauce topped with house made macadamia and basil pesto
- Trio of Mushroom Risotto** \$25  
Enoki, Swiss brown and field mushroom in creamy risotto
- Pork and Fennel Stuffed Chicken Breast** \$30  
Chicken supreme with pork served with fennel on potato rosti, rocket salad and salsa Verde



**Lemon Myrtle and Beer Battered Barramundi**      **\$29**

Served with fries, rocket and parmesan salad and tartare sauce

**Kangaroo Loin**      **\$30**

Cooked to medium-rare served on cauliflower puree, kipfler chips, almond honey and feta tossed broccolini

**Pesto Cherry Tomato Linguine**      **\$30**

House made pesto, blistered cherry tomatoes in creamy sauce topped with rocket and fresh parmesan

## From the Grill

**300gr Scotch Fillet (rib fillet)**      **\$38**

28 day grain fed MSA medium fat content

**250gr Gunbalanya Eye Fillet**      **\$39**

*Our signature steak, raised on Arnhem Land wetland grasses by and indigenous owned and run butcher*

All steaks are served with your choice of house made kipfler chips or parmesan mash, rocket and parmesan salad or almond feta and honey tossed broccolini

### Sauces

Pink pepper and port demi glaze

Red wine jus

Café de Kakadu butter



## Salads

**Smoked Roo Salad** **\$24**  
House smoked kangaroo, mango, avocado, onion and chilli Kakadu plum dressing

**Lemon Myrtle Chicken and Corn Salad** **\$24**  
Chicken Breast, fresh corn, croutons, cos lettuce, onion, pine nuts and dijonaise

## Sides

Fries **\$8**  
Kipfler chips served with harissa aioli **\$9**  
Almond, honey and feta tossed broccolini **\$10**  
House salad **\$14**

## Desserts

**Native Lemongrass Panna Cotta** **\$12**  
Served with coconut and macadamia crumb and mango ice cream

**Oreo Cheesecake** **\$12**  
Served with chocolate sauce, strawberries and macadamia crumb

**Rosella and Caramel Apple Crumble** **\$12**  
Served with vanilla ice-cream

