

BURGERS

VEGGIE 27
Vegetable Pattie, Tomato, Onion, Iceberg Lettuce, Mayonnaise, Chips *vg*

CROCODILE 28
Crispy Salt and Pepper Croc, Onion, Tomato, Iceberg Lettuce, Aioli, Chips

KANGAROO 28
Kangaroo Loin, Tomato, Iceberg Lettuce, Pickles, Bush Tomato Relish, Chips

LOCAL RUM JUNGLE BEEF 29
Beef Pattie, Tomato Iceberg Lettuce, Mustard, American Cheddar, Pickles, House BBQ Sauce, Chips

+ GLUTEN FREE BUNS 3

SALADS

SALT & PEPPER CROCODILE SALAD 34
Papaya, Fresh Lime, Coriander, Mint, Tomato, & Chilli *gf, df, v*

SIDES

Seasonal Side Salad *v, gf* 8
Broccolini, Shallot & Garlic *gf, df, v* 13
Fennel Salad *gf, df, v* 13
Chips with Aioli *vg, df* 11

Karriworren Manne

LET'S SHARE THE FOOD

MAINS

ROASTED EGGPLANT 44
Fennel Salad, Roasted Macadamia, Muntries, Spicy Orange Paste, Mixed Herb Salad & Macadamia Cream *gf, df, v*

FREE RANGE CHICKEN PARMIGIANA 39
Panko Crumbed Chicken Breast, Napoli Sauce, Cheese, Chips & Garden Salad

COCONUT BARRAMUNDI CURRY 45
Malaysian Style Spiced Coconut Curry, Kaffir Lime, Lemongrass, Ginger, & Flaky Roti Canai *df*

WILD CAUGHT BARRAMUNDI 48
Gulf of Carpentaria, NT
Pawpaw Herb Salad, Broccolini & Kaffir Lime Aioli *gf, df*

PASTA RIGATONI 45
Local Buffalo Ragout, Native Thyme, Cherry Tomato, Broccolini & Grana Padano

BLACK ANGUS SIRLOIN 300GM 49
Broccolini, Chips, & Red Wine Jus *gf, df*

BLACK ANGUS RIB FILLET 52
Wattle Seed Rub, Roasted Capsicum Butter, Native Thyme Jus, Mustard & Fries *gf*



PIZZAS

JABIRU MARGHERITA 26
Napoli Sauce, Mozzarella, Native Basil, Bush Tomato *vg*

JIM JIM HAWAIIAN 28
Napoli Sauce, Mozzarella, Double Smoked Leg Ham, Pineapple, Oregano

GAGUDJU MEAT LOVERS 31
Napoli Sauce, Mozzarella, Spiced Buffalo, Crocodile, Pepperoni, Jalapeños, Hickory BBQ Sauce

NOURLANGIE PRAWN 31
Napoli Sauce, Mozzarella, Capers, Red Onion, Aioli, Fresh Herbs

COOINDA ROCKET & PROSCIUTTO 31
Napoli Sauce, Mozzarella, Fetta, Prosciutto, Rocket, Oregano

+ GLUTEN FREE BASE 5

DESSERTS

CHOCOLATE & WATTLESEED CREMEAUX 18.5
White Chocolate Soil *gf*

COCONUT ESPUMA 18.5
Native Lime Shard, Raspberry, Ginger Crumble *df*

AFFOGATO 18.5
Kakadu Plum Citrus Biscotti, Double Espresso, Frangelico

BEER

TERRITORY BEER

Kakadu Quest Lager	
Purple Mango Session IPA	10 / 13.5 12 / 16

TAP BEER

XXXX Gold Lager	10 / 13.5
Hahn 3.5 Lager	11 / 14.5
Stone & Wood Pacific Ale	13 / 17
James Squire 150 Lashes Pale Ale	12 / 16

BEER

Heineken 0.0 Lager	8
Hahn Premium Light Lager	9
Iron Jack Lager	10
Tooheys New Lager	10
Tooheys Extra Dry Lager	10
Byron Bay Lager	11
XXXX Gold Lager	10
XXXX Bright Lager	10
Heineken Lager	11
Little Creatures Pale Ale	11
Guinness Draught	14.5
Matso's Ginger Beer	15

CIDER

James Squire Orchard Crush Cider	12
5 Seeds Crisp Cider	10

BY THE GLASS

0% ALC	150ml / 250ml
Kakadu Kitchen X OzHarvest 'Conscious Drink'	14 / 22

SPARKLING & WHITE

NV De Bortoli 'Bancroft Bridge' Brut	10
NV Pizzini 'Villa Fresco' Prosecco	12
'22 Mitchell 'Alcatraz Vineyard' Riesling	14 / 22
'24 Nick Spencer 'Hilltops' Pinot Gris	15 / 24
'22 Ant Moore A+ Sauvignon Blanc	15 / 24
'23 De Bortoli 'Bancroft Bridge' Sauv Blanc	10 / 15
'23 Credaro 'Five Tales' Chardonnay	12 / 18

ROSÉ

'23 The Pawn Wine Co 'El Desperado' Rosé	12 / 18
'17 Château Maris	15 / 24

RED

'23 Yering Station 'Elevations' Pinot Noir	15 / 24
'22 Welkin by Aphelion Grenache	15 / 24
'20 School House 'Head Master' Cab Sauvignon	12 / 18
'22 De Bortoli 'Bancroft Bridge' Shiraz Cabernet	10 / 15
'21 Bruno Shiraz	13 / 20

BY THE BOTTLE

SPARKLING

NV Louis Roederer 'Collection 242' Brut	150
NV Tattinger Cuvee Prestige Brut	120
NV Pizzini 'Villa Fresco' Prosecco	50
NV Lark Hill Vineyard Blanc de Blanc	60

VIBRANT WHITES

'22 Mitchell 'Alcatraz Vineyard' Riesling	60
'21 Aquilani Pinot Grigio	55
'23 De Bortoli 'Bancroft Bridge' Sauvignon Blanc	40
'22 Ant Moore A+ Sauvignon Blanc	65

TEXTURAL WHITES

'23 The Other Wine Co Arinto	55
'24 Nick Spencer 'Hilltops' Pinot Gris	65
'21 Yangarra Estate Blanc	65
'23 Credaro 'Five Tales' Chardonnay	50
'22 Burton McMahan 'Georges' Chardonnay	80

PINK

'23 El Desperado by The Pawn Wine Co Rosé	50
'17 Château Maris	65
'22 Gilbert Rosé Pétillant-Naturel	50

BRIGHT REDS

'21 Fringe Société Gamay	60
'23 Yering Station 'Elevations' Pinot Noir	65
'22 Chatto 'Killara Farm' Pinot Noir	120
'22 Welkin by Aphelion Grenache	65
'21 La Linea Tempranillo	55

FULL REDS

'22 Tar & Roses Sangiovese	55
'20 School House 'Head Master' Cabernet Sauvignon	50
'22 De Bortoli 'Bancroft Bridge' Shiraz Cabernet	40
'21 Bruno Shiraz	55
'20 Shaw & Smith Shiraz	90

NT GIN & TONICS

WILLING DISTILLERY

Desert lime fresh ginger	17
Kakadu plum and quandong	17

SEVEN SEASONS

Green ant and kaffir lime	19
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BARRA BAR
BISTRO MENU

6:00PM - 8:30PM