



GRILL

KANGAROO LOIN 180GM 47

Native spice marinade

BLACK ANGUS BEEF SIRLOIN 300GM 49

BEEF RUMP 350GM 44

CHOICE OF:

- Salad & chips *DF*
- Seasonal steamed vegetable & mashed potato *GF*

AND

- Red wine jus *DF, GF*
- Mushroom sauce *GF*

PIZZAS

JABIRU MARGHERITA 26

Napoli sauce, mozzarella, native basil, bush tomato
VG

JIM JIM HAWAIIAN 29

Napoli sauce, mozzarella, double smoked leg ham, pineapple, oregano

GAGUDJU MEAT LOVERS 31

Napoli sauce, mozzarella, spiced buffalo, crocodile, pepperoni, jalapeños, BBQ sauce

NOURLANGIE PRAWN 31

Napoli sauce, mozzarella, prawns, capers, red onion, aioli, fresh herbs

COOINDA CHICKEN PESTO 31

Napoli sauce, mozzarella, poached chickens, rocket, oregano, pesto, parmesan

+ GLUTEN FREE BASE 7

Karriworren Manne

LET'S SHARE THE FOOD

MAINS

ROASTED CAULIFLOWER STEAK 42

Chickpeas, nuts and seeds, aromatic herbs, capsicum and walnut muhammara & pomegranate molasses
DF, GF, V

WILD CAUGHT BARRAMUNDI 48

GULF OF CARPENTARIA, NT
Pawpaw herb salad, broccolini & kaffir lime aioli
DF, GF

PRAWNS PASTA 46

Rigatoni, prawns, creamy garlic sauce, tomato, capers, herbs & lemon

HOUSE SMOKED BEEF BRISKET 48

Mash, capsicum and walnut muhammara & jus
GF

FREE RANGE CHICKEN PARMIGIANA 43

Panko crumbed chicken breast, Napoli sauce, cheese, chips & garden salad

BATTERED FISH AND CHIPS 45

NT wild caught barramundi, chips, kaffir lime aioli & salad
DF

BUFFALO RIGATONI 45

Local buffalo ragout, native thyme, cherry tomato, & Grana Padano



SALADS

CLASSIC CEASAR SALAD 32

Baby cos, crispy bacon, anchovies, sourdough croutons, Caesar dressing & Grana Padano

KALE SALAD 32

Frisée lettuce, avocado, toasted mixed seeds, walnut, herbs spiced chickpea, capsicum & lemon dressing
DF, GF, V

+ POACHED PRAWN CUTLETS 13

BURGERS

VEGGIE 28

Vegetable patty, tomato, onion, iceberg lettuce, mayonnaise & chips
VG

CROCODILE 29

Crispy salt and pepper croc, onion, tomato, iceberg lettuce, aioli & chips

KANGAROO 29

Kangaroo loin, tomato, iceberg lettuce, pickles, bush tomato relish & chips

RUM JUNGLE LOCAL BEEF 29.5

Beef patty, tomato, iceberg lettuce, mustard, American cheddar, pickles, aioli, BBQ sauce & chips

+ GLUTEN FREE BUNS *DF, V* 5

SIDES

Seasonal fresh salad 11

DF, GF, V

Chargrilled flatbread mezza with hummus and pesto 16

DF, V

Chips & aioli 13

DF, VG

Mashed potato 13

GF, VG

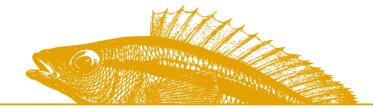
DESSERTS

LEMON TARTS 14.5

Mascarpone, vanilla ice cream & berry compote
GF

BLUEBERRY CHEESECAKE 14.5

Mascarpone, vanilla ice cream & berry compote



BY THE GLASS

SPARKLING & WHITE		120ml / 150ml / 250ml
NV De Bortoli 'Bancroft Bridge' Brut		10
NV Pizzini 'Villa Fresco' Prosecco		12
NV De Bortoli Limoncello Spritz		12 / 18
'22 Mitchell 'Alcatraz Vineyard' Riesling		14 / 22
'24 Nick Spencer 'Hilltops' Pinot Gris		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

RED	
'22 La Linea Tempranillo	15 / 24
'20 School House 'Head Master' Cab Sauvignon	12 / 18
'22 De Bortoli 'Bancroft Bridge' Shiraz Cabernet	10 / 15
'23 Bruno Shiraz	13 / 20

BEER

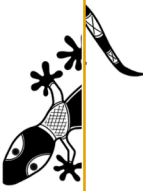
TERRITORY BEER		Schooner/ Pint
Kakadu Quest Lager		10 / 13.5
Purple Mango Session IPA		12 / 16

AUSTRALIAN TAP	
XXXX Gold Lager	10 / 13.5
Stone & Wood Pacific Ale	13 / 17
James Squire 150 Lashes Pale Ale	12 / 16
5 Seeds Crisp Cider	11.5 / 15.5

BEER & CIDER	
Heineken 0.0 Lager	8
Hahn Premium Light Lager	9
Tooheys New Lager	10
Tooheys Extra Dry Lager	10
Byron Bay Lager	10
Heineken Lager	10
Alice Spring Brewery Almost Summer Ale	10
Little Creatures Pale Ale	10
Little Creature Hazy IPA	13
Guinness Draught	13
James Squire Ginger Beer	12
Matso's Ginger Beer	14
James Squire Orchard Crush Cider	12
5 Seeds Crisp Cider	10

NT GIN & FEVER TREE TONIC

Northern Distilling Finger Lime	15
Willing Distillery Desert Lime	15
Willing Distillery Kakadu Plum and Quandong	15
Seven Seasons Green Ant	17
Darwin Distilling Co. Salty Plum	17



BY THE BOTTLE

Wines arranged from light to full-bodied

SPARKLING	
NV De Bortoli 'Bancroft Bridge' Brut	40
NV Pizzini Prosecco	50
NV Lark Hill Vineyard Blanc de Blanc	60
NV Tattinger Cuvee Prestige Brut	120
NV Louis Roederer 'Collection 242' Brut	170

VIBRANT WHITES	
'22 Mitchell'Alcatraz Vineyard' Riesling	60
'23 Aquilani Pinot Grigio	56
'23 Abellio Albariño	62
'24 De Bortoli 'Bancroft Bridge' Sauvignon Blanc	40
'22 William Fevre Petit Chablis	114
'22 Ant Moore A+ Sauvignon Blanc	62

TEXTURAL WHITES	
'24 Nick Spencer 'Hilltops' Pinot Gris	65
'23 Monte Tondo Soave Classico DOC	58
'23 Famille Perrin Réserve Côtes du Rhône Blanc	64
'23 Credaro 'Five Tales' Chardonnay	50
'23 Giant Steps 'Yarra Valley' Chardonnay	76

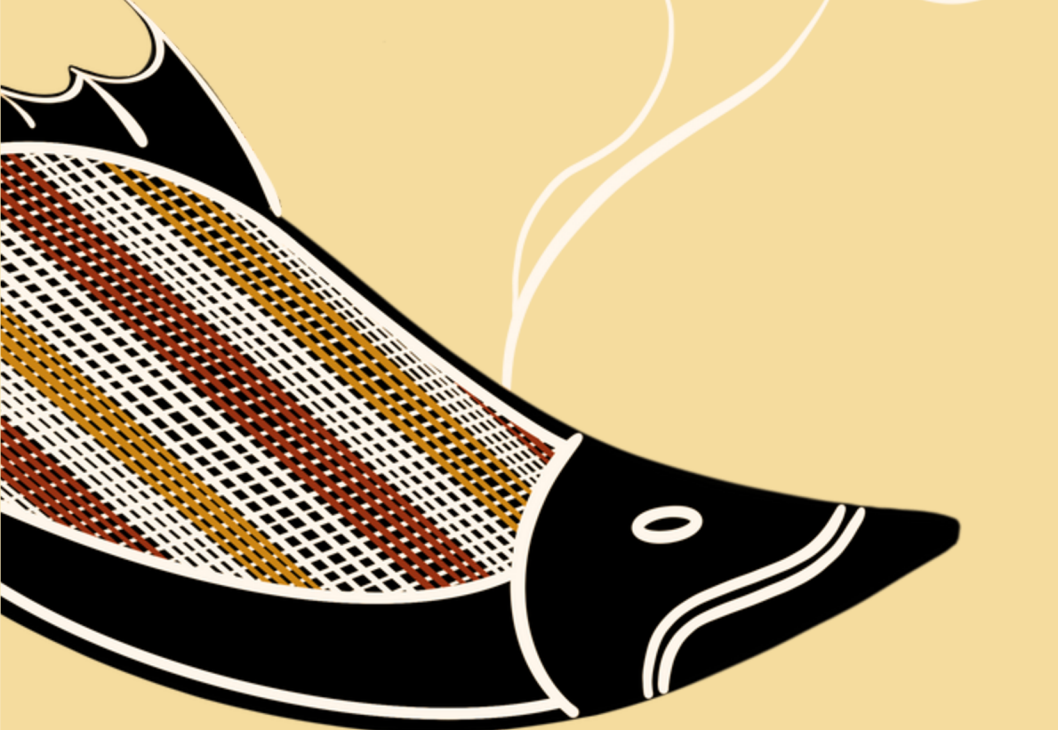
PINK	
'23 El Desperado by The Pawn Wine Co Rosé	50
'17 Château Maris	65
'22 Gilbert Rosé Pétillant-Naturel	50

BRIGHT REDS	
'22 Fringe Société Gamay	60
'23 Yering Station 'Elevations' Pinot Noir	62
'22 Dalrymple Vineyards Pinot Noir	89
'22 Chatto 'Killara Farm' Pinot Noir	120
'22 Welkin by Aphelion Grenache	65
'23 Trediberri Nebbiolo Langhe DOC	78
'22 La Linea Tempranillo	68

FULLER REDS	
'22 Tar & Roses Sangiovese	55
'20 Jim Barry Watervale Shiraz	71
'20 Craggy Range 'Gimblett Gravels Te Kahu' Bordeaux Blend	66
'20 School House 'Head Master' Cabernet Sauvignon	50
'22 De Bortoli 'Bancroft Bridge' Shiraz Cabernet	40
'21 Munda Wines Kaurna Country Syrah	83
'20 Penfolds Bin 389 Shiraz Cabernet	175
'23 Bruno Shiraz	55
'16 Henschke 'Mt Edelstone' Shiraz	350

TROPICAL COCKTAILS

Peach sangria	white wine, peach, Passoa, lemonade	14
St-Germain spritz	elderflower, brut, mint, soda	16
Basil smash	gin, basil, lime, sugar	20
Mojito	rum, lime, mint, sugar, soda	20
Piña colada	rum, pineapple, coconut, sugar	20



BARRA BAR
BISTRO MENU

6:00PM - 8:30PM

