



FLAVOUR OF KAKADU

small

BARRAMUNDI CRUDO 27

pickled kohlrabi | Kakadu plum gel | macadamia cream *DF, GF*

PRAWN & CRAB RISOTTO 29

Jamon | mascarpone | mixed leaves | mixed herbs | squid ink | lemon myrtle aioli *GF*

mains

CAULIFLOWER STEAK 42

roasted mixed seeds | spiced chickpeas | capsicum & walnut muhammara | pomegranate molasses *DF, GF, V*

KANGAROO FILLET 52

carrot ginger puree | Davidson plum | native current chutney *DF, GF*

CRISPY SKIN DUCK BREAST 49

cooked medium rare | chili ginger sambal | sweet potato | star anise orange paste | Rossella jus *DF, GF*

sides

SEASONAL FRESH SALAD 11

DF, GF, V

BROCCOLINI WITH SHALLOT & GARLIC 13

DF, GF, V

CHIPS & AIOLI 13

DF, VG

desserts

COCONUT ESPUMA 18.5

native lime shards | raspberry | ginger white chocolate soil

AFFOGATO 18.5

Kakadu plum citrus biscotti | vanilla ice cream | espresso | Frangelico

While we take care to minimise cross-contamination, our kitchen handles allergens. Please inform staff of severe allergies.



BARRA BAR MENU

CLASSIC BISTRO MENU

MAINS

LAKSA OF KAKADU 45

House made laksa paste with Kakadu Plum & native pepper, melaleuca smoked barramundi, mixed seafood, aromatic herbs & rice noodles *DF, GF*

WILD CAUGHT BARRAMUNDI 48

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

BLACK ANGUS SIRLOIN 300GM 49

Broccolini, chips, & red wine jus *DF, GFA*

FREE RANGE CHICKEN PARMIGIANA 43

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

BUFFALO RIGATONI 45

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



BURGERS

VEGGIE 28

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

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

GF (gluten free) | DF (dairy free) | VG (vegetarian) | V (vegan)

SALADS

KALE SALAD 32

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

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

DESSERTS

LEMON TART 14.5

Mascarpone, vanilla ice cream & berry compote *GF*

BLUEBERRY CHEESECAKE 14.5

Mascarpone, vanilla ice cream & berry compote

1.5% Credit Card Surcharge | 15% Public Holiday Surcharge

BY THE GLASS

SPARKLING & WHITE		120ml / 150ml / 250ml
NV De Bortoli 'Bancroft Bridge' Brut	11	
NV Pizzini 'Villa Fresco' Prosecco	12	
NV De Bortoli Limoncello Spritz	12/	18.5
'22 Mitchell 'Alcatraz Vineyard' Riesling	14 /	22
'25 Nick Spencer 'Hilltops' Pinot Gris	15 /	24
'24 De Bortoli 'Bancroft Bridge' Sauv Blanc	11 /	16
'24 Credaro 'Five Tales' Chardonnay	12 /	18

ROSÉ	
'23 Shore's Reach Rosé	12 / 18

RED	
'24 Yering Station 'Elevation' Pinot Noir	14/23
'22 La Linea Tempranillo	15 / 24
'20 School House 'Head Master' Cab Sauvignon	12 / 18
'23 De Bortoli 'Bancroft Bridge' Shiraz Cabernet	11 / 16
'23 Bruno Shiraz	13 /20

BEER

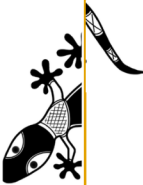
TERRITORY BEER	Schooner/ Pint
Kakadu Quest Lager	10.5 / 13.5

AUSTRALIAN TAP	
XXXX Gold Lager	10.5 / 13.5
Hahn SuperDry	13 / 16.5
Stone & Wood Pacific Ale	14.5 / 18.5
James Squire 150 Lashes Pale Ale	14 / 18
James Squire Lemon Squash	15 / 19

BEER & CIDER	
Heineken 0.0 Lager	8
Hahn Premium Light Lager	9
Byron Bay Lager	10
Heineken Lager	10
Little Creatures Pale Ale	10
Little Creatures 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 Yuzu	15
Northern Distilling Finger 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	Riverina NSW 60
NV Pizzini 'Villa Fresco' Prosecco	King Valley VIC 50
NV Lark Hill Vineyard Blanc de Blanc	Canberra District NSW 65
NV 42 Degrees South Premier Cuvee Sparkling	Coal River Valley TAS 75
NV Louis Roederer 'Collection 242' Brut	Reims FRA 180

VIBRANT WHITES	
'23 Mitchell' Alcatraz Vineyard' Riesling	Clare Valley SA 60
'24 De Bortoli 'Bancroft Bridge' Sauvignon Blanc	Riverina NSW 40
'23 Ant Moore A+ Sauvignon Blanc	Marlborough NZ 62
'23 Nick Spencer 'Tumbarumba' Grüner Veltliner	South Coast NSW 65
'24 Cullen 'Mangan Elvie Clark' Sauvignon Blanc Semillon	Margaret River WA 79

TEXTURAL WHITES	
'25 Nick Spencer 'Hilltops' Pinot Gris	Hilltops NSW 65
'24 Soumah 'Single Vineyard Hexham' Pinot Grigio	Yarra Valley VIC 68
'23 Famille Perrin Réserve Côtes du Rhône Blanc	Rhone Valley FRA 84
'24 Credaro 'Five Tales' Chardonnay	Margaret River WA 50
'24 Giant Steps 'Yarra Valley' Chardonnay	Yarra Valley VIC 82
'23 Leeuwin Estate 'Prelude' Chardonnay	Margaret River WA 98

PINK	
'24 Triennes Rosé Cinsault-Grenache-Syrah-Merlot	Provence FRA 87
'20 Leeuwin Estate Pinot Noir	Margaret River WA 62
'24 The Pawn 'El Desperado' Sangiovese-Tempranillo	Langhorne Creek SA 50

BRIGHT REDS	
'22 Fringe Société Gamay	Languedoc-Roussillon FRA 60
'23 TarraWarra Estate Pinot Noir	Yarra Valley VIC 95
'24 Oakridge Pinot Noir	Yarra Valley VIC 77
'23 Dalrymple Vineyards Pinot Noir	Pipers Brook TAS 105
'23 Ata Rangī Crimson Pinot Noir	Martinborough NZ 125
'24 Welkin by Aphelion Grenache	McLaren Vale SA 65
'22 La Linea Tempranillo	Adelaide Hills SA 68

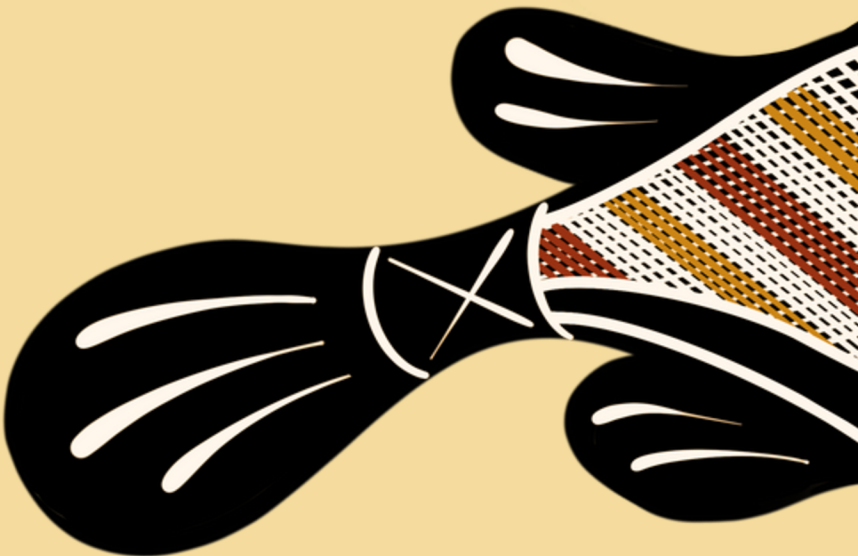
FULLER REDS	
'22 The Other Wine Co by Shaw + Smith Barbera	Adelaide Hills SA 73
'22 The Pawn Malbec	Adelaide Hills SA 63
'21 Craggy Range 'Gimblett Gravels Te Kahu' Bordeaux Blend	Hawkes Bay NZ 80
'21 Jim Barry 'Single Vineyard Watervale' Shiraz	Clare Valley SA 92
'24 Soumah 'Single Vineyard Hexham' Syrah	Yarra Valley VIC 89
'21 Glaetzer Bishop Shiraz	Barossa Valley SA 92
'22 Yangarra Estate 'Blewitt Springs' Shiraz	McLaren Vale 77
'23 Bruno Shiraz	Barossa Valley 55
'21 Heathcote Estate Single Vineyard Shiraz	Heathcote VIC 110
'20 School House 'Head Master' Cabernet Sauvignon	Coonawarra SA 50
'22 Forest Hill Vineyard Cabernet Sauvignon	Mount Barker WA 76
'23 Bowen Estate Cabernet Sauvignon	Coonawarra SA 99
'17 Henschke 'Mount Edelstone' Shiraz	Eden Valley SA 350

TROPICAL COCKTAILS

Peach sangria white wine, peach, Passoa, lemonade	14
Lemon freeze spritz lemon vodka, fresh lemon, soda	14
Mojito rum, lime, mint, sugar, soda	20
Piña colada rum, pineapple, coconut, sugar	20

MENU

6:00PM - 8:30PM



Cooinda Lodge

We extend our deep respect to the Murumburr people, the Traditional Owners and Custodians of this Country. We honour their Elders—past, present, and emerging—and invite you to join us in acknowledging their enduring connection to this land.