

LUNCH

12:00 PM - 2:30 PM

BURGERS

House Made Rum Jungle Beef Burger 29
Beef patty, Pickles, Tomato, Iceberg lettuce,
Mustard, American cheddar, House
BBQ sauce & Chips

Kangaroo Burger 28
Kangaroo loin, Pickles, Tomato, Iceberg
lettuce, Bush Tomato relish & Chips

Veggie Burger 27
Vegetable patty, Tomato, Onion,
Mixed lettuce, Aioli & Chips
(VG)

Gluten Free Buns + 3

SALAD

Avocado & Papaya Salad 29
Avocado, Papaya, Fresh Lime, Coriander, Mint,
Tomato, & Chilli
(GF, DF)

PIZZAS

Jabiru Margarita 26
Napoli sauce, Cheese,
Native basil & Bush tomato
(VG)

Jim Jim Hawaiian 27
Napoli sauce, Cheese,
Double smoked leg ham,
Pineapple & Oregano

Gagudju Meat Lovers 31
Napoli Sauce, Cheese,
Spiced buffalo, Crocodile,
Pepperoni, Jalapeños & BBQ

Gluten Free Base + 5

MAINS

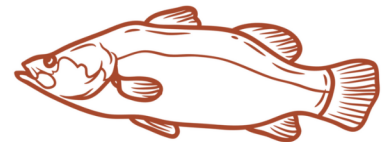
Roasted Eggplant 44
Fennel Salad, Roasted Macadamia, Muntries, Orange Paste, & Mixed Herb Salad
(DF | GF | V)

Pasta Rigatoni 45
Local Buffalo Ragout, Native Thyme, Cherry Tomato, Broccolini, & Grana Padano

Black Angus Beef Sirloin 300grms 43
Salad, Chips & Red wine jus
(DF | GFA)

Free Range Chicken Parmigiana 39
Panko crumbed chicken breast, Napoli sauce, Cheese, Chips & Salad

Wild Caught Barramundi 42
Gulf of Carpentaria, Northern Territory
Salad & Chips
(DF | GFA)



GFA | Gluten Free Available · GF | Gluten Free · DF | Dairy Free · VG | Vegetarian · V | Vegan

1.5% CC Surcharge Applies · 15% Public Holiday Surcharge Applies