

Buffet Breakfast

6:30-10AM



Hot Station

Scramble eggs
Poached eggs
Grilled tomatoes
Sautéed mushrooms
Hash brown
Baked beans
Pork sausages
Bacon



Cold Station

Freshly cut seasonal fruit (3 varieties)
Whole seasonal fruit
Selection of cold meats (3 types)
Creamy Greek yoghurt
Assorted fruit compotes & coulis



Condiments & Spreads

Selection of savoury spreads
4 native, house-made jams
Raw honey & honeycomb



Cereal Station

7-8 varieties of breakfast cereals
8-9 types of dried fruits, seeds & nuts
Selection of condiments & milk options



Bakery Selection

5 varieties of sliced bread
2 types of leavened artisan bread
Pancakes from pop-cake machine
Assorted pastries
Waffles & muffins



Beverage Selection

Filtered still and sparkling water
Fresh bean-to-cup coffee
12 varieties of premium teas by Dilmah
Fresh orange juice by Zumex juicer
Fresh vegetable juice by Robot Coupe juicer



7AM

Low Traffic
Ideal for relaxed
dining experience



8AM

Moderate Traffic
Expect some
wait time



9AM

Heavy Traffic
Peak hour, expect
longer wait times

Full Buffet
Continental

Adult \$38
Adult \$25

Child \$20
Child \$15

*Children Under 5 Yrs
Free (With Parent)*





LUNCH MENU | 12-2:30PM

MAINS

ROASTED CAULIFLOWER STEAK	42
Chickpeas, nuts and seeds, aromatic herbs, capsicum and walnut muhammara & pomegranate molasses (DF GF V)	
PASTA RIGATONI	44
Local buffalo ragout, native thyme, cherry tomato & Grana Padano	
BLACK ANGUS BEEF SIRLOIN 300G	45
Salad, chips & red wine jus (DF GFA)	
FREE RANGE CHICKEN PARMIGIANA	43
Panko crumbed chicken breast, Napoli sauce, cheese, chips & salad	
WILD CAUGHT BARRAMUNDI 180G	44
<i>Gulf of Carpentaria, Northern Territory</i> Salad & chips (DF GFA)	

BURGERS

RUM JUNGLE LOCAL BEEF	29.5
Beef patty, pickles, tomato, iceberg lettuce, mustard, American cheddar, aioli, BBQ sauce & chips	
KANGAROO	29
Kangaroo loin, pickles, tomato, iceberg lettuce, bush tomato relish & chips	
VEGGIE	28
Vegetable patty, tomato, onion, mixed lettuce, aioli & chips (VG)	
GLUTEN FREE BUNS (DF, V)	+5

PIZZAS

JABIRU MARGARITA	26
Napoli sauce, cheese, native basil & bush tomato (VG)	
JIM JIM HAWAIIAN	29
Napoli sauce, cheese, double smoked leg ham, pineapple & oregano	
GAGUDJU MEAT LOVERS	31
Napoli sauce, cheese, spiced buffalo, crocodile, pepperoni, jalapeños & BBQ sauce	
GLUTEN FREE BASE	+7

SALAD

KALE SALAD	32
Frisée lettuce, avocado, toasted mixed seeds, walnut, herbs spiced chickpea, capsicum & lemon dressing (GF, DF, V)	

Our kitchen handles allergens. Please inform staff of severe allergies.

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

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



BEVERAGE LIST

BY THE GLASS

		120ml
NV De Bortoli 'Bancroft Bridge' Brut	Riverina NSW	11
NV Pizzini 'Villa Fresco' Prosecco	King Valley VIC	12
		150ml/ 250ml
'22 Mitchell 'Alcatraz Vineyard' Riesling	Clare Valley SA	14/ 22
'24 Nick Spencer 'Hilltops' Pinot Gris	Hilltops NSW	15/ 24
'24 De Bortoli 'Bancroft Bridge' Sauv Blanc	Riverina NSW	11/ 16
'24 Credaro 'Five Tales' Chardonnay	Margaret River WA	12/ 18
'23 The Pawn Wine Co 'El Desperado' Rosé	Langhorne Creek SA	12/ 18
'22 La Linea Tempranillo	Adelaide Hills SA	15/ 24
'20 School House 'Head Master' Cabernet Sauvignon	Coonawarra SA	12/ 18
'23 De Bortoli 'Bancroft Bridge' Shiraz Cabernet	Southeast AUS	11/ 16
'23 Bruno Shiraz	Barossa Valley SA	13/ 20
		60ml
'21 Frogmore Creek Iced Riesling	Coal River TAS	13
NV Chambers Rosewood Rutherglen Muscat	Rutherglen, VIC	15

TERRITORY BEER

	Sch/Pint
Kakadu Quest Lager	10/ 13.5

AUSTRALIAN TAP

	Sch/Pint
XXXX Gold Lager	10/ 13.5
James Squire 150 Lashes Pale Ale	12/ 16
Stone & Wood Pacific Ale	13/ 17

NT GIN & FEVER TREE TONIC

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

REFRESHING RTD

Kirin Hyoketsu Lemon	14
Kirin Hyoketsu Peach	14
Kirin Hyoketsu Apple	14
Smirnoff Lime Soda	14
Bundaberg & Dry	15
Canadian Club & Dry	15
Jack Daniel's & Lemonade	16
Jack Daniel's & Coke	16

0.0% ALTD X KAKADU

An-marabula Bellini	10
Kaboh G&T	10
Djilidjili Native Cane Mojito	10

BY THE GLASS

SPARKLING & WHITE	
NV De Bortoli 'Bancroft Bridge' Brut	120ml / 150ml / 250ml10
NV Pizzini 'Villa Fresco' Prosecco	10
NV De Bortoli Limoncello Spritz	12
'22 Mitchell 'Alcatraz Vineyard' Riesling	12/ 18
'24 Nick Spencer 'Hilltops' Pinot Gris	14 / 22
'23 De Bortoli 'Bancroft Bridge' Sauv Blanc	15 / 24
'24 Credaro 'Five Tales' Chardonnay	10 / 1512 / 18

ROSÉ	
'23 The Pawn Wine Co 'El Desperado' Rosé	12 / 18

RED	
'22 La Linea Tempranillo	
'20 School House 'Head Master' Cab Sauvignon	15 / 24
'23 De Bortoli 'Bancroft Bridge' Shiraz Cabernet	12 / 18
'23 Bruno Shiraz	10 / 1513 / 20

BEER

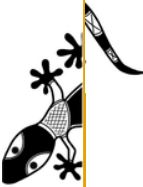
TERRITORY BEER	
Kakadu Quest Lager	Schooner/ Pint10 / 13.5
Purple Mango Session IPA	12 / 16

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	
0.0 Kakadu Kitchen x OzHarvest 'Conscious Drink'	65
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
'24 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
'23 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

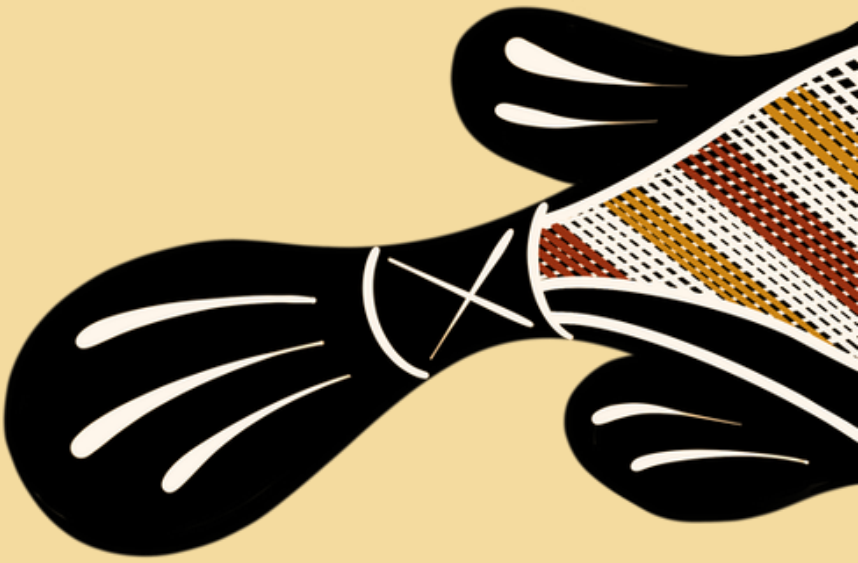
FULLER REDS	
'22 Tar & Roses Sangiovese	55
'20 Jim Barry Watervale Shiraz	71
'21 Craggy Range 'Gimblett Gravels Te Kahu' Bordeaux Blend	66
'20 School House 'Head Master' Cabernet Sauvignon	50
'23 De Bortoli 'Bancroft Bridge' Shiraz Cabernet	40
'21 Munda Wines Kaurna Country Syrah	83
'20 Penfolds Bin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



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.



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

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

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

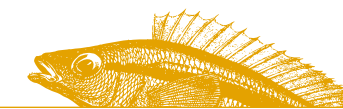
Baby cos, crispy bacon, anchovies, sourdough croutons, Caesar dressing & Grana Padano

KALE SALAD 32

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

+ POACHED PRAWN CUTLETS 13

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



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

1.5% Credit Card Surcharge | 15% Public Holiday Surcharge



BATTERED WILD BARRAMUNDI **29**

Chips, Salad, Aioli & Lemon Myrtle

CROCODILE TACO **27**

Spicy Papaya Salad, Herb Salad,
Soy Mayonnaise & Fried Shallots

SPICY WEDGES **17**

Avocado, Sour Cream,
Native Currants & Tomato Relish

KIDS FISH N CHIPS **13.5**

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