



## FLAVOUR OF KAKADU

### TO START

- BARRAMUNDI CRUDO** *pickled kohlrabi | Kakadu plum gel | macadamia cream (DF | GF)* 27  
paired with '22 Ant Moore A+ Sauvignon Blanc 15
- CRAB & PRAWN LINGUINI** *lemon myrtle | squid ink | salmon roe* 28  
paired with '22 Nick Spencer 'Hilltops' Pinot Gris 15

### MAINS

- ROASTED EGGPLANT** *fennel salad | muntries | spiced orange paste | roasted macadamia (V)* 44  
paired with '22 Welkin by Aphelion Grenache 15
- KANGAROO FILLET** *carrot ginger puree | Davidson plum | native current chutney (DF | GF)* 49  
paired with '20 School House 'Head Master' Cabernet Sauvignon 12
- CRISPY SKIN DUCK BREAST** *cooked medium rare | chili ginger sambal | sweet potato | star anise orange paste | Rossella jus (DF | GF)* 49  
paired with '22 Yering Station 'Elevations' Pinot Noir 15

### SIDES

- BROCCOLINI** *fried shallot | confit garlic (DF | GF | V)* 13
- CHIPS** *Kakadu plum salt | aioli (DF | VG)* 13
- FENNEL SALAD** *herbs (DF | GF | V)* 13

### TO FINISH

- CHOCOLATE & WATTLESEED CREMEAUX** *orange | white chocolate soil (GF)* 18.5  
paired with NV Chambers Rosewood Rutherglen Muscat 15
- COCONUT ESPUMA** *native lime shard | raspberry | ginger crumble (DF)* 18.5  
paired with '21 Frogmore Creek Iced Riesling 13
- AFFOGATO** *Kakadu plum citrus biscotti | espresso | vanilla ice cream | Frangelico* 18.5

# A TASTE OF BARRA BAR

## CLASSIC BISTRO MENU

### burgers

#### VEGGIE 27

Vegetable Pattie, Tomato Relish, Onion, Iceberg Lettuce, Mayonnaise, Chips *vg*

#### KANGAROO 28

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

#### RUM JUNGLE LOCAL BEEF 29

Beef Pattie, Tomato Iceberg Lettuce, Mustard, American Cheddar, Pickles, House BBQ Sauce, Chips

+ GLUTEN FREE BUNS 3

### 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

### salad

#### PRAWN & AVOCADO PAPAYA SALAD 34

Papaya, Fresh Lime, Coriander, Mint, Tomato, & Chilli *gf, df*



### mains

#### FREE RANGE CHICKEN PARMIGIANA 39

Panko Crumbed Chicken Breast, Napoli Sauce, Cheese, Chips & Garden Salad

#### COCONUT BARRAMUNDI CURRY 45

Malaysian Style Spiced Coconut Curry, Seafood Marinara Mix, 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 *gf* (gluten free)  
*df* (dairy free)  
*vg* (vegetarian)  
*v* (vegan)

#### BLACK ANGUS SIRLOIN 300GM 49

Broccolini, Chips, & Red Wine Jus *gf, df*

1.5% credit card surcharge  
15% public holiday surcharge