



Sample Menu

TO START

**BARRAMUNDI CEVICHE** pickled kohlrabi | Kakadu plum gel | macadamia cream (DF | GF) 26  
'22 Ant Moore A+ Sauvignon Blanc

**NATIVE SPICED MUSHROOM RAGOUT** macadamia crumble | vegan cheese | petit herb salad 26  
(DF | GF | V)  
'22 Yering Station 'Elevations' Pinot Noir

**SMOKED BUFFALO** native muntries | buffalo mozzarella | radish | heirloom tomatoes (GF) 26  
0.0% Kakadu Kitchen X OzHarvest 'Conscious Drink'

**CRAB & PRAWN LINGUINI** lemon myrtle | squid ink 28  
'22 Nick Spencer 'Hilltops' Pinot Gris

MAINS

**WILD CAUGHT BARRAMUNDI** fennel | Kakadu plum | salmon pearls | finger lime (DF | GF) 48  
'23 Credaro 'Five Tales' Chardonnay

**ROASTED EGGPLANT** freekeh | muntries | celeriac | spiced orange paste | Davidson plum (V) 44  
'21 Welkin by Aphelion Grenache

**RUM JUNGLE BUFFALO FILLET** carrot ginger puree | rosella jus | Davidson plum | native 49  
current chutney (DF | GF | V)  
'22 School House 'Head Master' Cabernet Sauvignon

**BLACK ANGUS BEEF FILLET** wattle seed rub | roasted capsicum butter | thin cut fries | Kakadu 52  
plum salt | native thyme jus | mustard (GF)  
'22 Bruno Shiraz

SIDES

**BROCCOLINI** fried shallot | confit garlic 12

**FRIES** Kakadu plum salt 12

**FENNEL SALAD** herbs 12

TO FINISH

**CHOCOLATE & WATTLESEED CREMEAUX** orange | hazelnut (GF) 18.5

**COCONUT ESPUMA** native lime shards | raspberry | ginger (GF) 18.5

**AFFOGATO** Kakadu plum citrus biscotti | double espresso | Frangelico 18.5

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

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