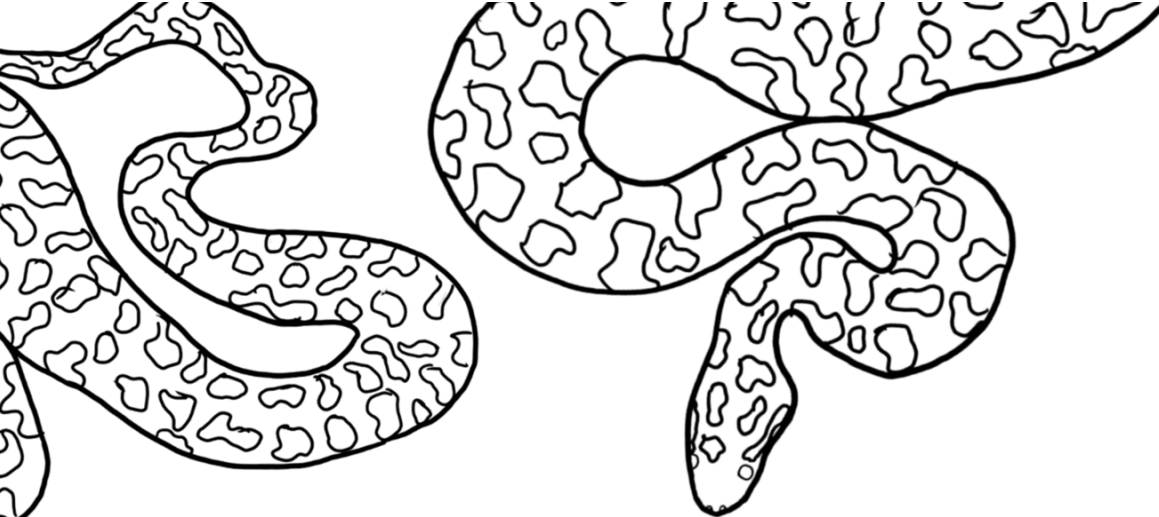


Lunch

BARRA BAR 11.30 – 2.30 PM

Buffalo Mozzarella Salad	27	
Spiced Semi Dried Tomato, Mixed Leaves, Herbs, Hazelnut & Chilli Dressing (VG GF)		
Grilled Eggplant 	36	
Native Currants, Nuts, Seeds, Aromatic Herbs, Macadamia Cream, Pomegranate Molasses (GF V)		
Moreton Bay Bug Linguini	48	
Herb Cream, Seaweed, Salmon Roe		
NT Wild Caught Barramundi 	42	
<i>Gulf of Carpentaria, Northern Territory</i> Chips, Salad (GF DF)		
Free Range Chicken Parmigiana	36	
Panko Crumbed Chicken Breast, Napoli Sauce, Cheese, Chips, Salad		
Black Angus Sirloin 300g	42	
<i>New England High Country, NSW</i> Chips, Salad, Red Wine Jus (GF DF)		
Beef Burger	27	
Rum Jungle Local Beef Pattie, Pickles, Tomato, Lettuce, Mustard, American Cheddar, BBQ Sauce, Aioli, Chips (GF Available)		
Chicken Parmigiana Burger	27	
Chicken Breast, Cheese, Native Spiced Slaw, Pickles, Bush Tomato Relish, Chips		
Jabiru Margarita Pizza 	25	
Napoli Sauce, Cheese Blend, Native Basil, Bush Tomato (VG)		
Jim Jim Hawaiian Pizza	27	
Napoli Sauce, Cheese Blend, Double Smoked Leg Ham, Pineapple, Oregano		
Gagudju Meat Lovers Pizza 	29	
Napoli Sauce, Cheese Blend, Spiced Buffalo, Lemon Myrtle, Crocodile, Pepperoni, Jalapeños, Hickory BBQ Sauce		
GLUTEN FREE PIZZA BASES AVAILABLE		+5

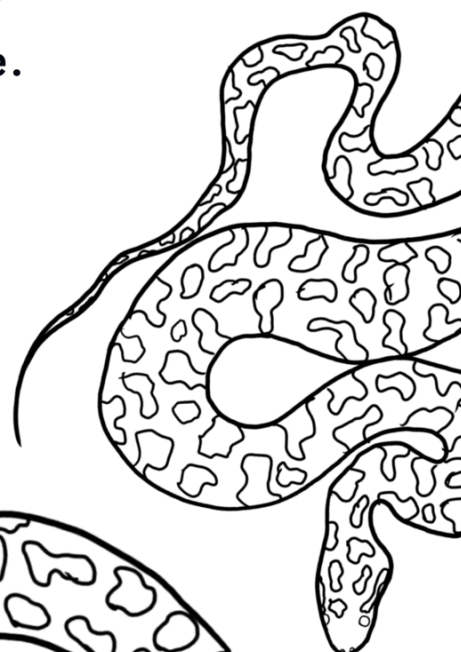
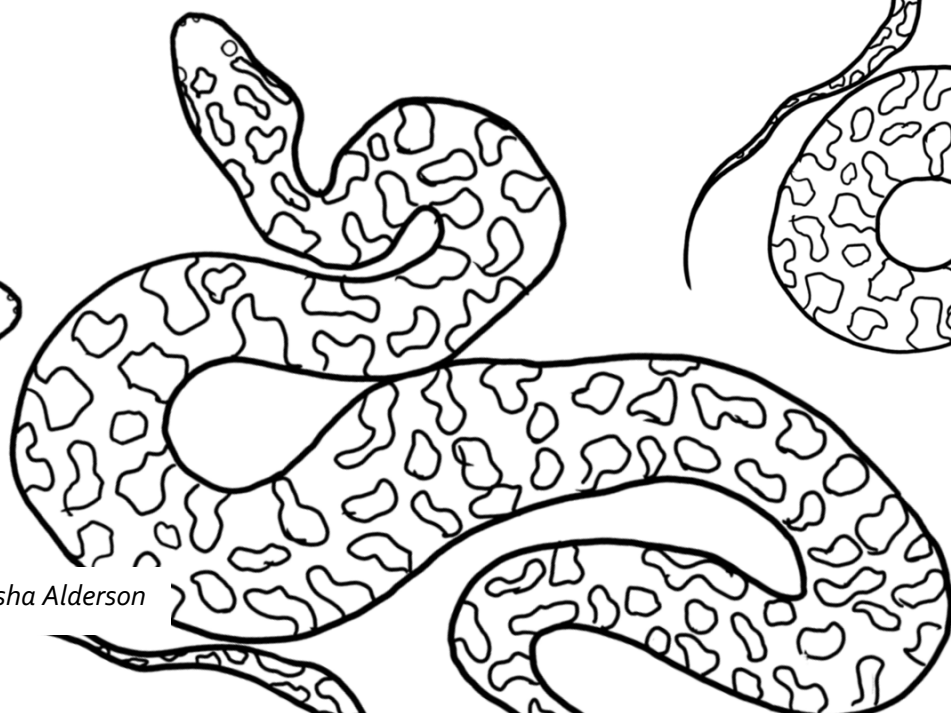
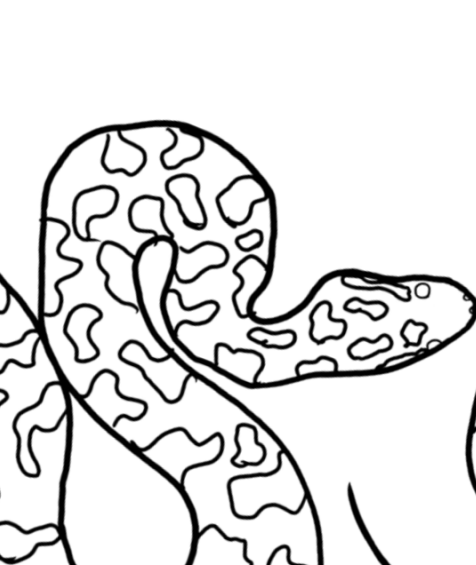


Proudly On



Murrumbur Country.

Always Was, Always Will Be.



Artwork by Traditional Owner Ayasha Alderson

