



## **MIMI'S RESTAURANT**

### **All Day Menu**

**Served 11:30am – 8:30pm**



# **SMALL BITES**

Wattle Seed Damper served with Cinnamon Myrtle Balsamic and  
Lemon Myrtle Olive Oil (v)

**\$6**

Salt Bush Crisps (v VG DF GF)

**\$8**

Marinated Mixed Olives (v VG DF GF)

**\$8**

Chargrilled Flatbread Mezza with a selection of Native Spiced Dips  
and Chutneys (v)

**\$18**

Salted Barramundi Croquettes with Samphire and Lemon Myrtle Aioli

**\$8**

Pulled Wallaby Slider with Coleslaw and Davidson Plum BBQ Sauce

**\$10**

Selection of Cured Meats, Cheeses and Artisan Breads

**\$18**

Vegetable Crudités with Native Thyme Hummus and Cucumber Native Mint  
Yoghurt (v)

**\$18**

Ale Battered Wild Local Barramundi with Chips, Mushy Peas, and Coleslaw

**\$28**

Classic Caesar Salad

**\$23**

*(Add Grilled Chicken, Calamari or Smoked Salmon - \$9 Avocado- \$6)*

Falafel Salad with Mixed Leaves, Seeds, Nuts, Legumes, Roast Pumpkin  
Labna drizzled with a Lemon Myrtle Vinaigrette (v VG DF GF)

**\$23**

Wedges with Avocado Sour Cream and Native Herbs & Spices (v)

**\$12**

**V – Vegetarian VG – Vegan GF – Gluten Free DF – Dairy Free**



# **PIZZA**

## **Cahill's Pizza**

Garlic Base with our Cheese Blend, Rosemary and Ground Mountain  
Pepper Berry

**\$20.00**

## **Jabiru Margarita**

Napoli Sauce with our Cheese Blend, Native Basil and Bush Tomato

**\$20.00**

## **Jim Jim Hawaiian**

Napoli Sauce with our Cheese Blend, Double Smoked Leg Ham,  
Pineapple and Oregano

**\$24.00**

## **Twin Falls Godfather**

Napoli Sauce with our Cheese Blend, Pepperoni, Fresh Chilli, Olive,  
White Anchovies, Red Onion and Capsicum finished with Labna  
and Chilli Flakes with a Rocket Salad

**\$28.00**

## **Gagudju Meat Lovers**

Napoli Sauce with our Cheese Blend, Spiced Buffalo, Lemon Myrtle Marinated  
Crocodile, Kangaroo Sausage, Jalapenos and Hickory BBQ Sauce

**\$28.00**

## **Cooinda Seafood**

Garlic Base with our Cheese Blend, Garlic Prawns and Local Wild  
Caught Barramundi with Basil Pesto and Rocket

**\$28.00**

## **Maguk**

Peri-Peri Base with our Cheese Blend, Tandoori Chicken, Red Onion and topped with  
Spinach and Tzatziki

**\$26**

## **Ubirr Vego**

Garlic Base with our Cheese Blend, Saltbush Roasted Pumpkin, Fetta,  
Walnuts and topped with Rocket and Fennel

**\$26.00**

**GLUTEN FREE BASES AVAILABLE**

**+ \$5.00**



# **BURGERS**

## **Croc Hot Dog**

Lemon Myrtle Crocodile 'Hot Dog' served on an Artisan Bread Roll with Bush Tomato Chutney, Caramel Onions and Whole Grain Mustard

**\$26**

## **Beef Burger**

Beef Pattie, Fresh Tomato, Caramel Onions, Baby Gem Lettuce, American Cheddar Cheese and House BBQ Sauce

**\$26**

## **Chicken Burger**

Southern Fried Chicken, Coleslaw, Bell Pepper Relish, Pickles and Garlic Aioli

**\$26**

## **Veg Burger**

Sweet Potato and Lentil Pattie, Grilled Zucchini, Fresh Tomato, Baby Gem Lettuce and Bush Tomato Relish

**\$26**

**ALL BURGERS SERVED WITH SALAD AND FRIES**

# **SIDES**

Chips & Aioli | Garlic Mash | Mushy Peas

Maple Glazed Root Vegetables with Salt Bush

Rosemary and Sea Salt Roasted Potatoes

Wok Tossed Greens

Caesar Salad | Green Salad

**ALL SIDES \$10**

# **DESSERT**

A selection of Cakes, Pastries and Ice-Cream available from the Bar.

