



ALL DAY **MENU**

11:30am - 8:30pm

// SMALL BITES

Wattle Seed Damper <i>with Cinnamon Myrtle Balsamic and Lemon Myrtle Olive Oil (V)</i>	\$6
Salt Bush Crisps (V VG DF GF)	\$8
Marinated Mixed Olives (V VG DF GF)	\$8
Oysters <i>Natural (DF GF)</i> <i>Apple Mignonette (DF GF)</i> <i>Bush Tomato & Buffalo Mozzarella (DF GF)</i>	\$3.5ea
Chargrilled Flatbread Mezza <i>with a selection of Native Spiced Dips & Chutneys (V)</i>	\$18
Salted Barramundi Croquettes <i>with Samphire & Lemon Myrtle Aioli</i>	\$8
Pulled Wallaby Slider <i>with Coleslaw and Davidson Plum BBQ Sauce</i>	\$10
Selection of Cured Meats, Cheeses and Artisan Breads	\$18
Vegetable Crudités <i>with Native Thyme Hummus & Cucumber Native Mint Yoghurt (V)</i>	\$18
Ale Battered Wild Local Barramundi <i>with Chips, Mushy Peas, & Coleslaw</i>	\$28
Classic Caesar Salad add Grilled Chicken, Calamari or Smoked Salmon add avocado	\$23 +\$9 +\$6
Falafel Salad <i>with Mixed Leaves, Seeds, Nuts, Legumes, Roast Pumpkin Labna drizzled with a Lemon Myrtle Vinaigrette (V GF)</i>	\$23
Wedges <i>with Avocado Sour Cream & Native Herbs & Spices (V)</i>	\$12

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



// PIZZA

Gluten Free Bases Available

+\$5

Cahill's Pizza

\$20

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

Jabiru Margarita

\$20

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

Jim Jim Hawaiian

\$24

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

Twin Falls Godfather

\$28

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

Gagudju Meat Lovers

\$28

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

Cooinda Seafood

\$28

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

Maguk

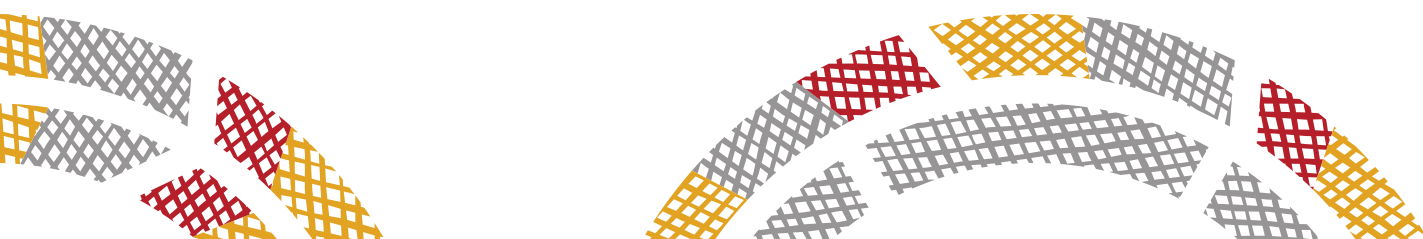
\$26

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

Ubirr Vego

\$26

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



// BURGERS

served with salad and fries

Croc Hot Dog \$26
Lemon Myrtle Crocodile 'Hot Dog' served on an Artisan Bread Roll with Bush Tomato Chutney, Caramel Onions & Whole Grain Mustard

Beef Burger \$26
Beef Pattie, Fresh Tomato, Caramel Onions, Baby Gem Lettuce, American Cheddar Cheese & House BBQ Sauce

Chicken Burger \$26
Southern Fried Chicken, Coleslaw, Bell Pepper Relish, Pickles & Garlic Aioli

Veg Burger \$26
Sweet Potato and Lentil Pattie, Grilled Zucchini, Fresh Tomato, Baby Gem Lettuce & Bush Tomato Relish

// SIDES

\$10

Chips & Aioli
Garlic Mash
Maple Glazed Root Vegetables with Salt Bush
Rosemary and Sea Salt Roasted Potatoes
Wok Tossed Greens
Caesar Salad
Green Salad

// DESSERT

A selection of cakes, pastries & Ice-Cream available from the Bar





LUNCH & DINNER
MENU

Lunch 11:30am - 2pm
Dinner 5pm - 8pm

// ANTIPASTI

Wattle Seed Damper <i>Served with Cinnamon Myrtle Balsamic & Lemon Myrtle Olive Oil (V)</i>	\$6
Salt Bush Crisps (V VG DF GF)	\$8
Marinated Mixed Olives (V VG DF GF)	\$8
Chargrilled Flatbread Mezza <i>with Native Spiced Dips & Chutneys (V)</i>	\$18
Wedges, <i>with avocado, sour Cream & Native Herbs & Spices (V)</i>	\$12
Oysters <i>Natural (DF GF) Apple Mignonette (DF GF) Bush Tomato & Buffalo Mozzarella (DF GF)</i>	\$3.5ea

// SMALL PLATES

Salted Barramundi Croquettes <i>With Samphire & Lemon Myrtle Aioli</i>	\$8
Selection of Cured Meats, Cheeses & Artisan Breads	\$18
Vegetable Crudités <i>With Native Thyme Hummus & Cucumber Native Mint Yoghurt (V)</i>	\$18
Pulled Wallaby Slider <i>With Coleslaw and Davidson Plum BBQ Sauce</i>	\$10
Kangaroo Tail <i>With Bush Tomato, Lemongrass, Chilli, Garlic & Korean BBQ Sauce (DF)</i>	\$20
Fried Tofu <i>With Nori Flakes, Miso and Mirin, Scallions, Sesame Seeds & Pickled Ginger (V VG DF GF)</i>	\$16
Wild Local Barramundi Ceviché <i>With Coconut Chilli Lime Rosella, Finger Lime Pearls, Mango Beach Banana Crème Fraiche (GF)</i>	\$28



// SHARE PLATES

Served with choice of one side

Cooinda Tasting Plate \$55

Mixed Marinated Olives | Kangaroo Fillet with Rosella Apple Chutney | Buffalo Fillet with Bush Tomato Chutney | Salt and Pepper Crocodile with Mango Lime Aioli | Wild Local Barramundi Ceviche (GF DF)

Seafood Platter \$128

King Prawns Oysters | Calamari | Grilled Wild Local Barramundi Morton Bay Bugs | Dipping Sauces (DF GF)

Ale Battered Wild Local Barramundi with Chips \$55

Mushy Peas and Tartare Sauce

1/2 serve \$28

Whole Split Chargrilled Chicken \$48

Marinated in Native Herbs & Spices Served with a Jus (GF DF)

Low and Slow Roasted Lamb Shoulder \$58

Native Thyme, Coastal Rosemary and Confit Garlic, Mint Jelly, Served with a Red Wine Jus (GF DF)

Low and Slow Roasted Pork Ribs \$55

Glazed with Davidson Plum BBQ Sauce (GF DF)

12HR Smoked Native Spiced Beef Brisket \$55

Topped with Bush Tomato Chutney (GF DF)

// SIDES

Chips & Aioli (DF GF)

Garlic Mash (GF)

Maple Glazed Root Vegetables with Salt Bush

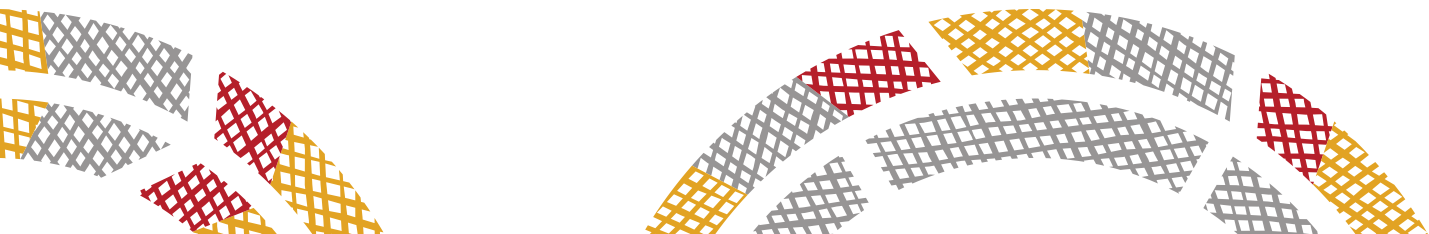
Rosemary and Sea Salt Roasted Potatoes

Wok Tossed Greens (V VG GF DF)

Caesar Salad

Green Salad (V VG DF GF)

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



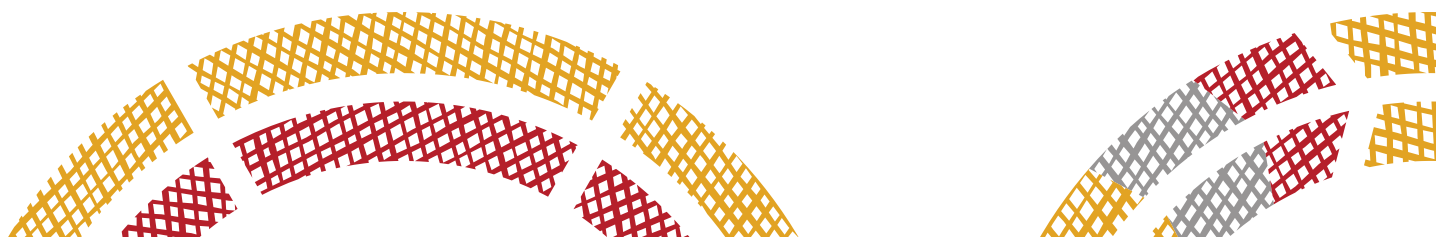
// SALAD & PASTA

Native Spiced Prawn Salad <i>With Kimchi Rice Noodles, Edamame, Crispy Shallots, Wombok and Green Papaya (DF GF)</i>	\$28
Classic Caesar Salad Add Grilled Chicken, Calamari or Smoked Salmon Add Avocado	\$23 \$9 \$6
Falafel Salad <i>With Mixed Leaves, Seeds, Nuts, Legumes, Roast Pumpkin, Labna, Lemon Myrtle Vinaigrette (V GF)</i>	\$23
Chilli Green Asian Vegetables <i>With Glass Rice Noodles & Baked Yam (V VG DF GF)</i>	\$28
Buffalo Ragu <i>Served with Rigatoni & topped with Parmesan Cheese</i>	\$26
King Prawn Penne <i>In a Lemon Myrtle & Davidson Plum Cream Sauce</i>	\$28

// BURGERS

All served with salad & fries

Croc Hot Dog <i>Lemon Myrtle Crocodile 'hot dog' served on an Artisan Bread Roll with Bush Tomato Chutney, Caramel Onions & Whole Grain Mustard</i>	\$26
Beef Burger <i>Beef Pattie, Fresh Tomato, Caramel Onions, Baby Gem Lettuce, American Cheddar Cheese & House BBQ Sauce</i>	\$26
Chicken Burger <i>Southern Fried Chicken, Coleslaw, Bell Pepper Relish, Pickles & Garlic Aioli</i>	\$26
Veg Burger <i>Sweet Potato and Lentil Pattie, Grilled Zucchini, Fresh Tomato, Baby Gem Lettuce & Bush Tomato Relish</i>	\$26



// FROM THE GRILL

All grilled meats served with a choice of one side and one sauce

Barramundi <i>Wild & sustainably caught, Gulf of Carpentaria, Northern Territory</i>	\$38
Sirloin 300g <i>New England High Country, New South Wales</i>	\$42
Buffalo Fillet 300g <i>Rum Jungle, Northern Territory</i>	\$40
Kangaroo Fillet 200g <i>Western Gray Kangaroo, Central Southern Australia</i>	\$38
Native Herb Marinated Chicken Breast <i>Free Range & hormone Free</i>	\$34

// SIDES

Chips & Aioli (DF GF)
Garlic Mash (GF)
Maple Glazed Root Vegetables with Salt Bush
Rosemary and Sea Salt Roasted Potatoes
Wok Tossed Greens (V VG GF DF)
Caesar Salad
Green Salad (V VG DF GF)

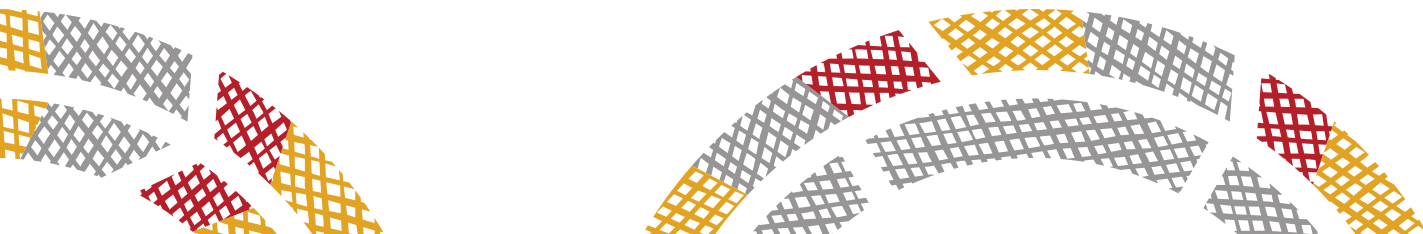
// SAUCES

Additional sauces

\$4ea

Whiskey & Green Peppercorn (V GF)
Chimichurri (V)
Red Wine Jus (DF GF)
Dianne (V GF)
Gravy (DF)
Lemon Myrtle Hollandaise (V GF DF)
Mushroom (V GF)

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// PIZZA

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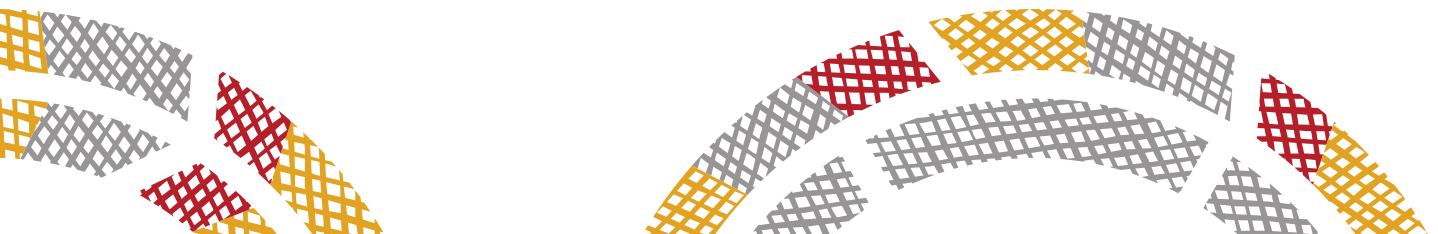
// KIDS - 12 years & under

All served with a choice of salad or chips

Steak	\$15
Grilled Chicken Breast	\$15
Grilled Barramundi	\$15
Crocodile 'hot dog' with Tomato Sauce and Cheese	\$15

// DESSERT

Pavlova Sphere <i>With wattle seed cream, fresh berries, mango compote</i>	\$15
Sunrise Lime Crème Brulee <i>With almond wattle seed sable</i>	\$15
Broken Brownie Sundae <i>With caramel Sauce, vanilla bean ice cream & dark chocolate Ganache</i>	\$15
Lemon Myrtle Cheesecake <i>With cookie crumbs & praline</i>	\$15
Rosella Flower & Coconut Panna Cotta <i>With berry coulis</i>	\$15
Trio of Sorbets & Ice Cream	\$15





BEVERAGE **MENU**

// WINE

Sparkling

	150ml	250ml	Bottle
Bancroft Brut, Bulbil NSW	\$8.5	-	\$38
Azahara Moscato, Red Cliffs VIC	\$13	\$18	\$50
Dal Zotto Prosecco, King Valley VIC	\$13	-	\$50
Mojo Prosecco, Hahndorf SA	\$15	-	\$56
Azahara Piccolo (200ml)	-	-	\$13

Champagne

Tattinger Cuvee Brut, Reims France	-	-	\$99
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White

Bancroft Semillon Sauvignon Blanc, Bulbil NSW	\$8.5	\$14	\$38
Totara Sauvignon Blanc, Marlborough, NZ	\$13	\$18	\$50
Shaw and Smith Sauvignon Blanc, Balhannah SA	\$18	\$22	\$66
Bancroft Chardonnay, Bulbil NSW	\$8.5	\$14	\$38
Sticks Chardonnay, Yarra Glen VIC	\$14	\$19	\$53
Thorn Clarke Sandpiper Riesling, Angaston SA	\$14	\$19	\$53
Tar & Roses Pinot Grigio, Nagambie VIC	\$14	\$19	\$53
The Falls Sauvignon Blanc, Adelaide Hills SA	\$14	\$19	\$53

Rose

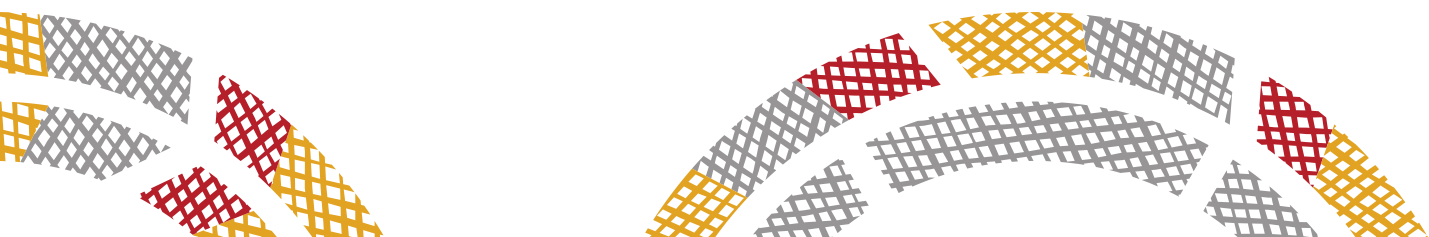
Murdoch Hills, Oakbank SA	\$14	\$19	\$50
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Red

Bancroft Cabernet Shiraz, Bulbil NSW	\$8.5	-	\$38
Storm Bay Pinot Noir, Richmond TAS	\$14	\$19	\$53
Norfolk Rise Merlot, Mount Benson SA	\$14	\$19	\$53
Hesketh Cabernet Sauvignon, Penola SA	\$14	\$19	\$53
Shaw & Smith Shiraz, Adelaide Hills SA	\$18	\$22	\$66
Penfolds Bin 128 Shiraz 2016, Coonawarra SA	-	-	\$89
Penfolds Bin 389 Cabernet Shiraz 2016, Magill SA	-	-	\$165

Port

	30ml
Penfolds Tawny Port, SA	10

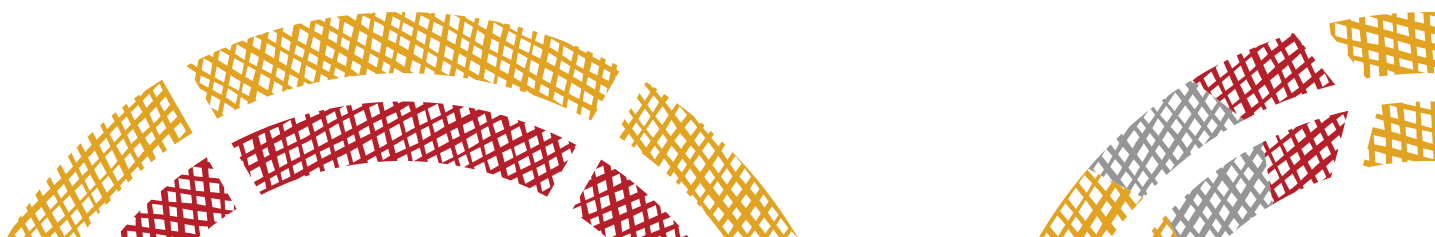


// BEER & CIDER

Tap	Pot	Schooner	Pint
XXXX Gold Lager	\$6.5	\$8.5	\$11
James Squire 150 Lashes Pale Ale	\$7	\$9.5	\$12
Furphy Refreshing Ale	\$7	\$9.5	\$12
5 Seed Crisp Apple Cider	\$7	\$9.5	\$12
Bottle Beer			Bottle
Heineken 0.0 (non alcoholic lager)			\$7.5
Heineken Lager			\$10.5
James Boag Premium			\$9.5
Ironjack Full Strength			\$9.5
Ironjack Mid Strength			\$8.5
Toohey's Extra Dry			\$9.5
Toohey's New			\$9.5
Toohey's Old Dark Ale			\$9.5
Byron Bay Lager			\$9.5
Hahn Ultra Crisp			\$9.5
James Squire Ginger Beer			\$10.5
Matso's Ginger Beer			\$12.5
Matso's Mango Beer			\$12.5
Cider			Bottle
5 Seed Crisp Apple Cider			\$9.5
5 Seed Cloudy Apple Cider			\$9.5

// PRE-MIX CANS

	Can
Bundaberg Original	\$10.5
Bundaberg Mid Strength	\$10
Jacks Daniels & Cola	\$10.5
Captain Morgan Full Strenth	\$10.5
Canadian Club & Dry	\$10.5
Pimm's Lemonade & Dray	\$10.5
Gordon's Pink & Soda	\$10.5
UDL Vodka Lime & Soda	\$10.5



// SPIRITS

Vodka

Smirnoff	\$9.5
Ketel One	\$12
Ciroc	\$12
Belvedere	\$12

Bourbon / Whiskey

Jim Beam	\$9.5
Ballantine's	\$9.5
Canadian Club	\$9.5
Southern Comfort	\$9.5
Johnnie Walker Red Label	\$10.5
Jack Daniels	\$10.5
Jameson	\$10.5
Wild Turkey	\$10.5
Chivas Regal	\$12
Gentleman Jacks	\$12
Maker's Mark	\$12
Johnnie Walker Black Label	\$12
Canadian Club 20 Y.O	\$12

Gin

Gordon Dry	\$9.5
Gordon Lemon	\$9.5
Gordon Pink	\$9.5
Tanqueray	\$12
Green Ant	\$15

Rum

Bundaberg	\$9.5
Captain Morgan Spiced	\$9.5
Bacardi	\$9.5
Appleton Estate	\$12
Bundaberg Small Batch	\$12



// NON ALCHOLIC

Tap

Coke	\$4.5
Coke No Sugar	\$4.5
Sprite	\$4.5
Lift	\$4.5
Dry Ginger Ale	\$4.5
Lemon, Lime, Bitters	\$4.5
Tonic Water	\$4.5
Soda Water	\$4.5

Bottle & Can

Heineken 0.0 (Non alcoholic lager)	\$7.5
Coke	\$4.5
Coke No Sugar	\$4.5
Sprite	\$4.5
Fanta	\$4.5
Lift	\$4.5
Cascade Lemon, Lime, Bitters	\$4.5
Cascade Ginger Beer	\$4.5
Cascade Dry Ginger Ale	\$4.5
Impressed Orange Juice	\$6.5
Impressed Tropical Juice	\$6.5
Tonic Water	\$4.5
Soda Water	\$4.5
Sparkling Water 350ml	\$5
Sparkling Water 750ml	\$7
Still Water 600ml	\$5
Still Water 1L	\$8

