



MIMI'S RESTAURANT

Lunch

Served 11:30am – 2:00pm

Dinner

Served 5:00pm – 8:00pm



ANTIPASTI

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 Native Spiced Dips
and Chutneys (v)

\$18

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

\$12

SMALL PLATES

Salted Barramundi Croquettes with Samphire and Lemon Myrtle Aioli

\$8

Selection of Cured Meats, Cheeses and Artisan Breads

\$18

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

\$18

Pulled Wallaby Slider with Coleslaw and Davidson Plum BBQ Sauce

\$10

Kangaroo Tail with Bush Tomato, Lemongrass, Chilli, Garlic and Korean BBQ Sauce (DF)

\$20

Fried Tofu with Nori Flakes, Miso and Mirin, Scallions, Sesame Seeds and Pickled Ginger
(v VG DF GF)

\$16

Wild Local Barramundi Ceviché with Coconut Chilli Lime Rosella, Finger Lime Pearls,
Mango Beach Banana Crème Fraiche (GF)

\$28

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



SHARE PLATES

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)

\$55

Seafood Platter with King Prawns, Oysters, Calamari, Grilled Wild Local Barramundi, Morton Bay Bugs and Dipping Sauces DF GF)

\$138

Ale Battered Wild Local Barramundi with Chips, Mushy Peas and Tartare Sauce
(1/2 serve available - \$28)

\$55

Whole Split Chargrilled Chicken Marinated in Native Herbs and Spices Served with a Jus (GF DF)

\$48

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

\$55

Low and Slow Roasted Pork Ribs glazed with Davidson Plum BBQ Sauce (GF DF)

\$55

12HR Smoked Native Spiced Beef Brisket topped with Bush Tomato Chutney (GF DF)

\$55

ALL SERVED WITH A CHOICE OF ONE SIDE

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



SALAD and PASTA

Native Spiced Prawn Salad with Kimchi Rice Noodles, Edamame, Crispy Shallots,
Wombok and Green Papaya (DF GF)

\$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 and a
Lemon Myrtle Vinaigrette (V VG DF GF)

\$23

Chilli Green Asian Vegetables with Glass Rice Noodles and Baked Yam (V VG DF GF)

\$28

Buffalo Ragu served with Rigatoni and topped with Parmesan Cheese

\$26

King Prawn Penne in a Lemon Myrtle and Davidson Plum Cream Sauce

\$28

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

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



FROM THE GRILL

Barramundi

Wild | Sustainably Caught | Gulf of Carpentaria, Northern Territory

\$38

Sirloin 300g

New England High Country | New South Wales

\$42

Buffalo Fillet 300g

Rum Jungle | Northern Territory

\$40

Kangaroo Fillet 200g

Western Gray Kangaroo | Central Southern Australia

\$38

Native Herb Marinated Chicken Breast

Free Range | Hormone Free

\$34

ALL GRILLED MEATS SERVED WITH A CHOICE OF ONE SIDE AND ONE SAUCE

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

SAUCES

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)

ALL SAUCES \$4

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

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



KIDS

(Aged 12 Years and Under)

Steak
\$15

Grilled Chicken Breast
\$15

Grilled Barramundi
\$15

Crocodile 'hot dog' with Tomato Sauce and Cheese
\$15

ALL SERVED WITH A CHOICE OF SALAD OR CHIPS

DESSERTS

Pavlova Sphere, Wattle Seed Cream, Fresh Berries, Mango Compote
\$14

Sunrise Lime Crème Brulee, Almond Wattle Seed Sable
\$14

Broken Brownie Sundae with Caramel Sauce, Vanilla Bean Ice Cream and Dark Chocolate Ganache
\$14

Lemon Myrtle Cheesecake, Cookie Crumbs and Praline
\$14

Rosella Flower and Coconut Panna Cotta with Berry Coulis
\$14

Trio of Sorbets and Ice Cream
\$14

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

