



Smaller

Native charcoal tacos	\$18
<i>charred corn salsa, chipotle & smoked garlic aioli</i>	
- <i>choice of crocodile/emu/kangaroo/chicken/tofu</i>	
Crispy honey lemon chicken	\$16
<i>w/ fresh green papaya, blood orange and chilli salad</i>	
- <i>veg: tofu</i>	
Fricken bao bun	\$17
<i>fried chicken thighs, coleslaw, sriracha mayo & baby rays</i>	
- <i>native meats: crocodile/emu/kangaroo +\$3</i>	
- <i>veg: tofu</i>	
Native BB prawn salad	\$22
<i>crunchy noodle salad, charred Brisbane Bay prawns, segmented citrus, mango w/ asian inspired dressing</i>	
Lamb cutlets	\$25
<i>rosemary & pepperberry spiced, on a bed of mint jelly</i>	
- <i>extra cutlet + \$8</i>	
Braised pepperberry eggplant	\$14
<i>w/ saltbush jus and sprigs of sea asparagus</i>	

Lunch and Dinner Menu (11am to 2pm) - (5pm to 8pm)
Exclusive dinner menus avail for groups of 8 plus starting at \$55 a head



Larger

Roast heritage carrots **\$25**

w/ beetroot hummus, couscous, macadamia spiced dukkah and a lemon myrtle vinaigrette

- bush spiced kofta +\$5 (veg)

Native meat burgers **\$28**

sweet and sour kale slaw, maple bacon, cheddar cheese and bush waffle fries w/ burnt garlic aioli

- choice of crocodile/emu/kangaroo/chicken
- available in plant based + \$3 (subject to availability)

Mountain peppered crocodile **\$33**

with warrigal greens and a pearl couscous medley, grilled pineapple salsa, saltbush and a zesty cumquat vinaigrette

Rare kangaroo loin **\$32**

wild grain tabbouleh, warrigal greens, roast heritage root vegetables and smoked garlic

Teriyaki Haw Barramundi **\$34**

marinated in house made bush teriyaki sauce, seasoned veg and Birrunga special fried rice

Parma twist **\$28**

chicken schnitzel with a rich native bush spiced pomodoro, heirloom tomato, bocconcini and bush salt w/ waffle fries

- available in plant based + \$3 (subject to availability)

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Sharing

- Waffle Fries** **\$11**
w/ native bush spice and smoked garlic aioli
- Birrunga kumara** **\$10**
sweet potato served with sour cream & sweet chilli
- Emu poppers** **\$18**
Chef owen's bush spiced poppers paired with a choice of
 - zesty coconut sauce
 - sweet baby ray's sauce
 - franks hot sauce
- Chef Owen's housemade damper** **\$11**
mountain peppered damper served with river mint hummus
- Sweet and sour cauliflower** **\$12**
paired with our homemade zesty coconut dipping sauce
- Mini fricken bao buns** **\$15**
fried chicken thighs, coleslaw, sriracha mayo & baby ray's
 - native meats: crocodile/emu/kangaroo +\$3
 - veg: tofu
 - extra bao + \$6

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