



## BREAD

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|--|----|
| Turkish bread, spiced bush dukka, balsamic oil <b>V, DF</b>                          | 16 |
| Bruschetta, classic tomato crudo, red onion, fresh basil, aged balsamic <b>V, DF</b> | 18 |

## TO START

|  |     |
|--|-----|
| Pacific Oyster - Boomer Bay, Tasmania <b>GF DF</b>   | 6ea |
| Natural, mignonette                      Kilpatrick                      Thai nam jim                                |     |
| Southern yellowtail kingfish crudo, yuzu, sesame, chive oil, Thai basil, Szechuan mayo <b>GF, DF</b>                 | 28  |
| Fresh burrata insalata, pickled shallot, pistachio, strawberry + pomegranate, molasses <b>V, GF</b>                  | 32  |
| Arancini, corn + sharp cheddar, Spanish manchego <b>V</b>  | 24  |
| Shallow fried squid, lemon + tartare <b>DF</b>   | 26  |
| Szechuan sticky pork belly, caramelised pineapple, soy <b>GF, DF</b>   | 26  |
| Sovereign lamb cutlets (2), pasture fed, fine French cut, chargrilled, fresh oregano, labneh + chimichurri <b>GF</b> | 32  |
| Sizzling Arafura prawns, garlic, chilli, olive oil <b>GF, DF</b>   | 36  |
| Charcoal grilled NT crocodile tail, South East Asian sour curry, dried mango, peanuts, thai basil <b>GF, DF</b>      | 28  |

## GRILL

|  |    |
|--|----|
| 200G Petit Beef Tenderloin - 150 day grain-fed - Kidman Beef, NT             | 54 |
| 350G Scotch Fillet - Grass fed - Southern Ranges 5+                          | 56 |
| 500G Cattleman's Cut - On the bone - Nolan Premium Selection - Cinnabar, QLD | 68 |

## CHOICE OF

- + Potato mash, caramelised shallot, charred leek, garlic butter **GF**
- + House cut chips, red wine jus, garden salad **DF**

## ADD

|                      |    |
|----------------------|----|
| + Arafura prawns (3) | 14 |
|----------------------|----|



## MAIN

|  |    |
|--|----|
| Risotto of Shark Bay scallops, white wine + parmesan, pistou <b>GF</b>   | 44 |
| Charcoal free range chicken (deboned), marinated + barbecued, baby Caesar, Cardini's Caesar dressing                                     | 42 |
| Rigatoni all'Arrabbiata, short tube pasta, spicy tomato sugo, chilli, onion + garlic, pecorino <b>V</b>                                  | 36 |
| Yellowfin tuna à la nicoise, potato, egg, green beans, charred corn, tomato, kalamata olive, sauce nicoise <b>GF, DF</b>                 | 44 |
| Tamarind braised beef short rib, green curry, coconut, peanut, rice noodle, aromatics, roti <b>DF</b>                                    | 46 |
| Banjo burger - Kidman prime beef, triple cheese, hickory jam, fried egg, beetroot, cos, pickle, French fries                             | 34 |
| Humpty Doo barramundi, coconut + tamarind curry, Arafura prawn, rice pilaf, aromatics <b>GF, DF</b>                                      | 46 |
| Steak au Poivre - scallopini of Kidman beef tenderloin, peppercorn + cognac jus, honey dutch carrots, pressed scalloped potato <b>GF</b> | 56 |

## SIDES

|   |    |  |    |
|---|----|--|----|
| Rocket insalata, parmesan, pear, aged balsamic <b>V, GF</b>       | 19 | French fries <b>V, DF</b>                          | 12 |
| Classic Greek salad, oregano, vinaigrette <b>V, GF</b>            | 22 | Charred Asian greens, soy, sesame <b>V, GF, DF</b> | 16 |
| Root vegetables, confit garlic, rosemary + thyme <b>V, GF, DF</b> | 18 | Jasmine rice <b>V, GF, DF</b>                      | 5  |

## DESSERT

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|--|----|
| Fondant au Chocolat, vanilla bean ice cream, strawberries <b>V</b>   | 22 |
| Pistachio crème brûlée, poached strawberries <b>V, GF</b>  | 18 |
| Passionfruit curd tart, fresh local passionfruit, chantilly cream <b>V</b><br><i>Hospitality NT Gold Plate Award Winner - NT's Best Dessert</i>                        | 20 |
| Affogato - Espresso, vanilla bean ice cream, amaretto <b>V, GF</b>   | 20 |
| Individual cheese board - fruits, assorted crackers, accompaniments <b>V</b><br><i>Summerdale Black Waxed Vintage Cheddar, UK</i><br><i>South Cape Double Brie, SA</i> | 24 |