



BREAD

Turkish bread, spiced dukka, balsamic oil V, DF	16
Bruschetta - Local tomato crudo, Spanish onion, basil, olive oil, balsamic reduction V, DF	18

TO START

Fried Picholine olives filled with Persian feta, aioli	16
Pacific Oyster - Boomer Bay, Tasmania GF DF	6ea
+ Natural w mignonette, lemon	
+ Classic Kilpatrick, Worcestershire, bacon, brandy, tobasco	
Antipasti - Salumi, Parma ham, marinated + pickled local accompaniments, cheeses, bruschetta - for two	48
Salt + pepper calamari fritti, shallow fried squid, tartare, lemon DF	26
Sizzling Arafura tiger prawns, chilli, garlic, olive oil + parsley GF, DF	36
Native crocodile churrasco (on the stick), pineapple carpaccio, labneh GF	26
Melon Caprese, cantaloupe, parma di prosciutto, local tomato crudo, basil, vincotto GF	28
Polpette, spicy Sicilian style meatballs, confit tomato sugo, parmesan, ciabatta	26
Fritti, soft cheese fritters, manchego + aged cheddar, pepper jam V	24

MAIN

Spinach + ricotta ravioli, butternut pumpkin, brown butter + sage, fig + raisin, walnuts, parmesan V	36
Grilled Humpty Doo barramundi, scallop potato, ratatouille, caperberries, lemon butter GF	44
Coconut + tamarind Fish Curry, Humpty Doo barramundi, Arafura tiger prawns, aromatics, rice pilaf GF, DF	44
Slow braised Cantonese style sticky pork belly, five spice roasted apple, asian greens, sesame, jasmine rice GF, DF	44
Rigatoni, short tube pasta, 24 hour slow cooked beef short rib + vegetable ragu, gremolata, parmesan	38
Banjo burger royale - Kidman prime beef, triple cheeseburger, hickory jam, fried egg, beetroot, cos, pickle, french fries	34
Eggplant Parmigiana, parmesan crumb, wild rocket, aged balsamic, lemon V	36
Fillet Mignon - Kidman Valley 200G beef tenderloin wrapped in wood smoked bacon, pressed potato galette, caramelised shallot, red wine reduction + porcini butter GF	56



GRILL

200G Petit beef tenderloin - Kidman Valley - 150 day grain-fed	48
350G Scotch fillet - Grain fed, Southern Ranges 5+	56
500G Cattleman's Cut - On the bone - Nolan Premium Selection	68
Charcoal Chicken (half) - Grain-fed, lemon, rosemary, thyme	38
CHOICE OF	
+ House cut chips, market salad, red wine jus DF	
+ Chimmichurri, pot mash, charred broccolini GF	
ADD	
Arafura prawns (3) \$14	

SIDES

Roasted chat potatoes in garlic, rosemary, thyme + sea salt GF, DF	14
Greek salad, tomato crudo, Kalamata olive, authentic feta, Spanish onion, cuca, vinaigrette GF, V	16
Frites - Shoestring fries, aioli V, DF	12
Insalata, green leaf + garden vegetables, vinaigrette GF, V	14
Charred broccolini, lemon + olive oil GF, DF	16

DESSERT

Vanilla bean panna cotta, fresh strawberries, aged balsamic GF	18
Passionfruit curd tart, fresh local passionfruit, chantilly cream	20
<i>Hospitality NT Gold Plate Award Winner - NT's Best Dessert</i>	
Fondant au Chocolat, vanilla bean ice cream, summer strawberries	22
Cheese board - fruits, assorted crackers, accompaniments	22
<i>Maffra Cloth-ashed Mature Aged Cheddar</i>	
<i>Triple Cream Brie</i>	
Affogato, espresso, vanilla bean ice cream, Amaretto V, GF	20

V - Vegetarian GF - Gluten Free DF - Dairy Free Some dishes can be made DF, GF & Vegan

*Price includes GST. Surcharge applies on Sundays + public holidays. Payment by Credit Cards / Eftpos attract 1.1% Surcharge.
Although we use our best endeavours, unfortunately we cannot guarantee any dish to be nut free.*