



TO START

Turkish bread, spiced dukka, balsamic oil v, DF	14
Bruschetta - local tomato crudo, Spanish onion, basil, olive oil, balsamic reduction v, DF	18
Fried picholine olives filled with Persian feta, aioli	16
Pacific Oyster - Boomer Bay, Tasmania. Live + Shucked to order GF DF	6ea
+ Natural w mignonette, lemon	
+ Classic kilpatrick, worcestershire, bacon, brandy, tobasco	
Melon caprese, cantaloupe, parma di prosciutto, buffalo mozzarella, tomato crudo, basil, vincotto GF	28
Salt + pepper calamari fritti, shallow fried squid, tartare, lemon DF	26
Greek salad, tomato crudo, kalamata olive, authentic feta, Spanish onion, cuca, vinaigrette GF	26
Sizzling Arafura tiger prawns, szechuan, sesame, shallot, bok choy GF, DF	36
Charcoal NT crocodile + lemongrass on the stick, spicy satay, acar, kecap manis GF, DF	28
Polpette, spicy Sicilian style meatballs, confit tomato sugo, parmesan, ciabatta	26
Antipasti - meats, cheeses, marinated + pickled local vegetables, accompaniments	for two 48

MAIN

Fettucini alfredo, parmesan, lemon + cream, leek, mushroom, thyme v	36
Pesce al limone, pan fried NT barramundi fillet, green olive + tomato salsa, saffron potato, lemon + caperberry butter GF	42
Coconut + tamarind fish curry, Humpty Doo barramundi, Arafura tiger prawns, aromatics, rice pilaf GF, DF	44
Cantonese style sticky pork belly, five spice roasted apple, asian greens, sesame, jasmine rice GF, DF	42
Rigatoni, 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 Grass-fed scotch fillet - 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

- + Garlic, rosemary + thyme roasted wild mushrooms, traditional onion gravy, pot mash GF
- + House cut chips, garlic butter, leaf salad, salsa verde GF

ADD

Arafura prawn topper (3) \$14

SIDES

Parsley potatoes, saffron, chive GF, DF	12
Wild rocket + parmesan, pear, aged balsamic GF, DF	18
Insalata, green leaf + garden vegetables, vinaigrette GF, V	18
Dutch carrots, garlic, ginger, spring onion, smoked chilli GF, DF	18
Frites - Shoestring fries, aioli V, DF	12
Jasmine rice GF, DF, V	6

DESSERT

Vanilla bean panna cotta, seasonal berries, aged balsamic GF	18
Passionfruit curd tart, fresh local passionfruit, chantilly cream <i>Hospitality NT Gold Plate Award Winner - NT's Best Dessert</i>	20
Fondant au Chocolat, vanilla bean ice cream, summer strawberries	22
Cheese board - fruits, assorted crackers, accompaniments <i>Maffra Cloth-ashed Mature Aged Cheddar</i> <i>Holstein Friesian Cow- Handcrafted & ripened under cloth - aged 24 months GIPPSLAND VIC</i>	22
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.