

BIRRUNGA

GALLERY & DINING

SPRING / SUMMER MENU

ALL DAY BREAKFAST *comes with choice of tea/coffee for \$3 extra*

Brekkie Wrap + Coffee | *gf & v options available* \$10

Lemon Myrtle Greek Yoghurt & Crunchy Granola Pot (gf)(v) | *df option available* \$7
Topped with seasonal fresh fruit

Toast (v) | *toasted sourdough & choice of:* \$5

Vegemite
Native preserves
Macadamia nut butter

Cinnamon Raisin Toast (v) | \$5
With butter & maple syrup or native preserves

Brioche French Toast | *grilled til golden & choice of:*

Bacon & bush honey syrup \$11
Fresh seasonal fruits & fresh cream/ice cream (v) \$13

Eggs Benny | *poached eggs on sourdough with fanned avo & choice of:*

Spinach/Mushrooms (v) \$15
Bacon/Ham \$17
Cured salmon/Braised emu \$20

White Kunzea Mixed Mushrooms (v) | *gf & vg option available* \$15
Served with goat's cheese & roasted tomato on sourdough

Turn over for more...

df: dairy free | gf: gluten free | v: vegetarian | vg: vegan

Curried Potato Rösti Stack | *layered smashed avo with a poached egg & choice of:*

Halloumi & basil pesto (v)	\$17
Bacon	\$18
Cured salmon	\$19

Birrunga's Big Brekkie | *gf option available*

Eggs your way, roasted tomato, hashbrown, smashed avo, spinach, bush tomato chutney with sourdough & choice of:

BBQ sauce/ Tomato sauce

+

Bacon/ Sausage/ Croc salami/ Sliced kangaroo

(add extra meat for \$4)

\$24.5

Birrunga's Big Veggie Brekkie (v) | *gf & vg options available*

Eggs your way, roasted tomato, hashbrown, smashed avo, spinach, bush tomato chutney with sourdough & choice of:

BBQ sauce/ Tomato sauce

+

Grilled halloumi/ Plant-based mince/ Plant-based bacon/ Mixed mushrooms

(add extra protein for \$3)

\$20

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Most of our dishes can be altered to suit special dietary needs.
Please speak with your server and inform them
of any allergies or intolerances you may have
in order for us to provide you with the best possible experience.

Thank you for dining with us,

Birrunga Gallery & Dining Mob

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M E N U

ENTREES

Salt & Dorrigo Pepper Calamari (gf) With lemon & kunzea tartare	\$9.95
Bruschetta (gf)(v) Finely diced juicy tomatoes with red onion & native bush tomato infusion, served on toasted sourdough <i>(add melted cheese for \$1)</i>	\$8.95
Deep Fried Cheese Sticks (v) Soft Brie served with sweet rosella jam	\$9.95
Tiger Prawns (gf) Pan-fried in lemon aspen butter with avo puree, kumara crisp & bush tomato sand	\$12.95
Halloumi & Beetroot Mixed Leaf Salad (gf)(v) With fanned avo, fresh parsley & zesty vinaigrette dressing <i>(add seared chicken breast slices for \$2)</i>	\$9.95

MAINS

Seasonal Greens Medley (gf)(vg) Steamed greens with macadamia nut butter, pumpkin puree & native seed mix	\$17
Grilled Free-Range Chicken (gf) Cooked in native herbs & spices, served with kumara mash, bush honey glazed carrots & pan-fried asparagus spears	\$19.95

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Fish & Chips (gf) 	\$19.95
Fried fresh baby whiting seasoned with lemon myrtle, served with rocket salad & white kunzea tartare	
Salt & Dorrigo Pepper Calamari (gf) 	\$21.95
Served with zesty lemon, rocket salad & bush seasoned fries	
Lemon Myrtle Barramundi & Coconut Rice (gf) 	\$22.95
Pan-fried barramundi served with zesty lemon & rocket salad with toasted walnuts, red onions & finely sliced chilli	
Native Meat Slider Trio <i>served with bush seasoned fries, mix & match between:</i>	\$22
Kangaroo with Davidson's plum jam Emu with chilli myrtle jam Crocodile tail with curry myrtle mayo	
Coat of Arms Salad <i>choice of kangaroo or emu in curry myrtle rub</i>	\$23
Native meat tossed in leafy mesclun salad with finely sliced red onions, cranberries, sundried bush tomatoes, sweet potato crisps & a drizzle of balsamic reduction	
Emu Burger 	\$22
Panko crumbed emu steak topped with crisp lettuce, juicy tomato, caramelised onion & Australian cheddar. Served on toasted brioche bun with a side of bush seasoned fries & aioli	
Kangaroo Steak Sandwich 	\$22
Slivers of kangaroo loin pan-fried in garlic & rosemary butter. Served on toasted sourdough with rocket, sliced plum tomato, caramelised onion & Australian cheddar	
Kangaroo Steak & All the Trimmings 	\$23.5
Seared, tender kangaroo loin with broccoli, glazed Dutch carrots, creamy kumara mash & a rich wattleseed sauce	

SIDES

Bush Seasoned Fries/Kumara Fries/Creamy Kumara Mash/Garden Salad	\$8
Grilled Halloumi/Smashed Avo	\$4

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