

# B I R R U N G A



## CAFÉ

### SALAD BAR

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350g salads can be served warm or cold

<b>Seasonal Fruit Salad (vg)</b> A selection of freshly hand-cut seasonal fruit.	\$7
<b>Bean Medley (vg)</b> Red kidney beans, 4-bean mix, soy beans, turtle beans, corn, red & green capsicum, celery, onion, carrot, shallots & parsley in a garlic dressing.	\$8
<b>Kale &amp; Quinoa (vg)</b> Kale, quinoa & carrots in a tahini dressing.	\$10
<b>Black Quinoa &amp; Sweet Potato (v)</b> Sweet potato, black quinoa & red capsicum in a garlic dressing.	\$10
<b>Chicken Basil Penne</b> Penne pasta, chicken, celery, sun-dried tomatoes & parsley in a basil mayonnaise dressing.	\$12

### Extras

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Bacon · Smoked Salmon · Leg Ham · Grilled Chicken	\$4
Barramundi · Calamari · Whiting Fillet · Prawns	\$5
Crocodile · Kangaroo · Emu	\$6

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

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### FRESH JUICE

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<b>M.Y.O</b> Choose from a range of seasonal fruits. (subject to availability)	\$6.5
<b>Green Flora</b> Kale, pineapple, celery, green apple, lime, honeydew melon, ginger, kiwi & peppermint.	\$9
<b>Red Drop</b> Rosella, rockmelon, orange, watermelon, ginger, rosewater & lemon extract.	\$9
<b>Tropikal Connection</b> Watermelon, passionfruit, pineapple, kiwi, orange, honeydew melon, rose water & lemon extract.	\$9
<b>Rocky Sunset</b> Passionfruit, ginger, carrot, celery, watermelon, pineapple, rockmelon & lemon extract.	\$9

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### BREAKFAST

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<b>Samuel's Bagel</b>	\$14
Smoked salmon & cream cheese bagel with a side of chillavo & dreamtime riberry sauce.	
<b>Rosella Na Tigela (vg)</b>	\$15
Our rosella & acai blend with seasonal fruits, chia seeds, coconut flakes & toasted museli.	
<b>Crepesella (v)</b>	\$16
French crepes stuffed with housemade rosella & acai sauce, sliced mangoes, bananas, raspberries & mixed nuts.	
<b>Outback Double Stack (v)</b>	\$16
Poached egg on housemade fritters with kumara & silver beetroots, sliced avocado & hollandaise sauce.	
<b>Eggs Sammy</b>	\$18
Eggs benny with extra steps. Poached eggs with salmon & hollandaise on a bao bun.	

### Extras

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<b>Egg • Tomato • Mushroom • Semi-dried Tomato Rocket • Spinach • Hash Brown</b>	\$2
<b>Bacon • Smoked Salmon • Leg Ham • Grilled Chicken</b>	\$4
<b>Barramundi • Calamari • Whiting Fillet • Prawns</b>	\$5
<b>Crocodile • Kangaroo • Emu</b>	\$6

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## CAFÉ

### BUILD IT

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<b>Base</b>	
Bagel • Croissant • Sourdough • Wrap • GF Bread Bao Bun • Matcha Bun	\$5
<b>Body</b>	
Egg • Tomato • Mushroom • Semi-dried Tomato Rocket • Spinach • Hash Brown	\$2
Bacon • Smoked Salmon • Leg Ham • Grilled Chicken	\$4
Barramundi • Calamari • Whiting Fillet • Prawns Crocodile • Kangaroo • Emu	\$5 \$6
<b>Sauce</b>	
Tomato • BBQ • Mayo • Sweet Chilli Garlic Aioli • Tartare • Ranch • Sweet Mustard • Dijon Mustard English Mustard • Honey Mustard	50c
Tomato Chutney • Pesto • Finger Lime • Pepperberry BBQ Chilli Jam • Rosella Jam • Riberry Jam • Davidson Plum Jam	\$1
SBR Buffalo Sauce • SBR Original BBQ • SBR Hickory BBQ Hollandaise	\$2

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### LUNCH

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#### Smaller

- Chilli Prawn Taquito** \$14  
With corn salsa & finger lime mayo.
- Fricken Bao Buns** \$14  
Fried chicken thigh, coleslaw, sriracha mayo & sweet baby rays.
- Trio Tostada (gf)** \$16  
Three native meats served on tortillas with salsa & sriracha mayo.
- Lamb Cutlets** \$16  
Marinated with rosemary pepperberry spice.

#### Larger

- CA Chicken Parma** \$20  
The classic chicken parma with extra steps.
- Matcha Emu Burger** \$25  
When bird met bun. Caramelized onions, cos lettuce, housemade bush tomato sauce & garlic aioli on a matcha bun.
- Teriyaki Haw Barramundi** \$28  
Teriyaki barramundi with a twist. Served with wild rice.
- Dorrigo Pepper Croc** \$28  
Super croc tail beer battered in Sobah aniseed myrtle stout, served with waffle fries.
- 350g Roo Filet Mignon** \$32  
With bacon & Birrunnga Shiraz jus.

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### SHARING

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- Oysters Natural** \$4 | \$20 | \$40  
As is, from sea to table.
- Oysters Native** \$4 | \$20 | \$40  
Fried & served with lemon myrtle & salsa verde.
- Hummus Damper (v)** \$10  
Chef Phil's housemade damper served with river mint hummus.
- Antipasto Platter** \$24 | \$60  
Selection of seasonal cheese, vegetables & meats.

#### SIDES

- Big Country Chips (v)** \$7  
Straight cut chips served with aioli.
- Kumara (v)** \$8  
Sweet potato chips served with sour cream & sweet chilli.
- River Mint Caprese (v)** \$12  
Classic fresh caprese salad dressed with river mint oil.
- Riverside Bruschetta (v)** \$12  
Housemade salsa with river mint oil on a baguette.

#### DESSERT

- Wattleseed & Chocolate Brownie (v) \$8
- Cinnamon & Wattleseed Banana Bread (v) \$8
- Rosella Cheesecake (v) \$10

*desserts served with vanilla ice cream (gf)*

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