

# BIRRUNGA

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## GALLERY

### Smaller

**Watermelon heaven** gf / v / vgo **\$18**  
Cucumber, spinach, & watermelon with a hint of mint, topped with feta & halloumi, dressed in native spices

- Choice of salmon or chicken
- Plant based bush spiced kofta v +\$5
- Native meat + \$5

**Tacos not your way** gf **\$24**  
Served w/ avocado, black beans, tomato, and sour cream

- w/ kangaroo, emu & crocodile

**Fricken bao buns** vo **\$18**  
Crispy chicken thigh fillets marinated in Sweet Baby Ray's, served in a flash fried bao bun w/ coleslaw & sriracha mayo

- Native meat + \$5
- Plant based bush spiced kofta v +\$5

**Chef's house-made dampers** v **\$15**  
- mountain peppered damper w/ beetroot hummus  
- wattle seed damper w/ golden syrup

**Zoey had a little lamb** **\$29**  
Rosemary & pepper berry spiced lamb on a bed of green pea puree and lamb jus

- extra cutlet + \$8

**Poke your bowl** gf / vo **\$18**  
Rice bowl topped with cucumber, edamame, carrot, radish, corn sesame seeds, house made dressing and your choice of protein

- Choice of salmon or chicken
- Plant based bush spiced kofta v +\$5
- Native meat + \$5

### Protein options

Croc / Emu / Kangaroo / Chicken / Tofu / Plant based

### Main Event \$35

A body of meat served on a bed of flash fried bush salt

#### Smokey Joe gf

Kangaroo loin, liquid smoke & bush salt

#### Roast Emu gf

Emu rump, oyster sauce & native spices

#### Riptide Crocodile gf

Grilled croc, chimichurri, garlic, lemon myrtle

### Sides \$9

Skordalia v

Native Buttered Vegetables v

Waffle Fries vg

### Larger

**Roast heritage carrots** gf / vg **\$25**  
Slow roasted carrots with native ice plant and warrigal tips, tossed in lemon myrtle dressing and served w/ roasted pumpkin, beetroot hummus, and spiced dukkah

- Native meat + \$5
- Plant based bush spiced kofta v +\$5

**Native meat burgers** gf / vo **\$29**  
Your choice of patty served on a soft milk bun, topped with cheddar cheese, bacon, and house-made slaw. Served w/ bush waffle fries and smoked garlic aioli

- choice of protein

**Barramundi with lemon aspen skordalia** gf **\$32**  
Pan fried, served on a bed of pureed potato infused with garlic, lemon aspen and native edible salad with beurre blanc sauce

**Katsu Croc** gf **\$29**  
Serve with steamed rice, breaded crocodile, vegetable curry and red cabbage with a soy mirin dressing

**Isobel's Gnocchi** v **\$27**  
Pan fried gnocchi, sauteed mushrooms, asparagus tips, saltbush, broad beans, parmesan cheese

**Parmi twist** gf / vo **\$28**  
Chicken schnitzel with a native, bush spiced twist. Topped with pomodoro sauce, bocconcini cheese, cherry tomatoes, and salt bush

- Plant based + \$3 v

### Breakfast

**Brekkie burger or wrap** **\$14**  
thick cut bacon, free-range fried egg, spinach, mozzarella, bush tomato chutney, garlic aioli & hashbrown

**Eggs Sammy** **\$22**  
bush spiced poached eggs, spinach, salmon & hollandaise on a flash fried bao bun

**Big Birrunga** **\$26**  
pepperberry & bush spiced kangaroo sausage, hash brown, mushroom, chilli scrambled eggs, wattle seed damper, and bush tomato chutney

**Garden sourdough** v **\$18**  
avo with beetroot ricotta, cherry tomatoes, watermelon radish on sourdough

### Add Ons

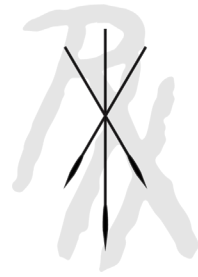
egg - spinach - mushroom - hash brown - tomato **\$3**  
halloumi - ricotta - cheddar **\$5**  
bacon - smoked salmon - ham **\$6**  
crocodile - kangaroo - emu **\$7**

Breads:

Bagel, Sourdough, Soft bun, White Toast, Croissant, Bao Bun

Breakfast Monday to Friday 7am to 11am  
Lunch Monday to Friday 11am to 2pm  
Happy Hours Tuesday to Friday 4pm to 6pm  
Dinner Wednesday to Friday 3pm to 8pm

Serving Crocodile, Emu, Kangaroo, have you tried?



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## GALLERY

### Mocktails \$16

#### Not so old fashioned

angostura bitters, brown sugar, orange, and lyre's American malt

#### Mary's Mojito

mint, lime, and lyre's dry London gin

#### Highland Sour

lemon, egg white, cherry, and lyre's highland malt

#### Who Shot Tom Collins?

non-alcoholic shiraz, homemade lemonade, and lyre's dry London gin

#### Cherry good time

lemon, egg white and cherry

### Non-Alcoholic Range

The Hills Cider Company Apple Cider **\$10**  
Great Northern Lager **\$10**

#### Sobah Beer Range **\$8**

finger lime cerveza, pepper berry ipa, davidson plum gf ale, lemon aspen pilsner, aniseed myrtle stout, tropical lager coralation

#### Zero's Wines **\$11**

Sparkling, Chardonnay, Shiraz

#### Lyre's Spirits **\$12**

dry London gin, Italian spritz, American malt bourbon, Highland malt whisky

### Juices

#### Juice **\$5**

apple – pineapple – orange – cranberry

#### Green Flora **\$10**

apple, coconut, honeydew, pineapple & cucumber

#### Red Drop **\$10**

Cherry, banana, blackberry, strawberry & lime

#### Tropikal Connection **\$10**

Watermelon, apple, mint, coconut, passionfruit, pineapple

#### Rocky sunset **\$10**

carrot, apple, ginger, coconut, orange & lime

### Soft Drinks

#### Basic Soft Drink **\$4.5**

coke, zero coke, lemonade

#### Premium Soft Drink **\$5**

red bull, soda water, ginger ale, tonic

#### Bundaberg Sparkling Drink **\$6**

peach, tropical mango, passionfruit, ginger beer

### Beers

#### On Tap

Sobah Non-Alcoholic Beer	0.5%	<b>\$9</b>
Stone & Wood Pacific Ale	4.4%	<b>\$12</b>
Little Dragon Ginger Beer	4%	<b>\$13</b>
Riot Wine's Berry Spritz	8%	<b>\$15</b>

#### Canned

Young Henrys Stayer Mid	3.5%	<b>\$10</b>
Balters XPA	5%	<b>\$12</b>
Land & Sea Juice Box IPA	6.5%	<b>\$12</b>
Land & Sea Lager	4.8%	<b>\$12</b>
Moo Brew Dark Ale	5%	<b>\$12</b>

#### Bottled

Great Northern Lager	4.2%	<b>\$9</b>
Corona Lager	5%	<b>\$10</b>
Sapporo Lager	5%	<b>\$12</b>
Coopers Green Pale Ale	5%	<b>\$10</b>
Matso's Mango Beer	4.5%	<b>\$12</b>

### Ciders & Seltzers

Somersby Apple Cider (Sweet)	4.5%	<b>\$11</b>
Monteith's Crushed Apple Cider (Dry)	4.5%	<b>\$11</b>

HardFizz Seltzer Watermelon & Berry (gf) (v)	4%	<b>\$12</b>
Brookvale Union Seltzer Lime & Orange	4%	<b>\$12</b>

For Wines, Spirits and Cocktails speak to one of our 'Friendly' staff.

**Happy Hours?**

We recognise that your happiness shouldn't be limited to an hour, so come down & explore the gallery for a few.

4-6pm Tuesday - Friday

VIEW MENU

- \$6 Little Dragon Ginger Beer
- \$6 Stone & Wood Pacific Ale
- \$6 House wines
- \$12 Berry Spritz

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