



BIRRUNGA

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GALLERY

Smaller

Watermelon heaven gf / v Cucumber, spinach, & watermelon with a hint of mint, topped with feta & halloumi, dressed in native spices	\$18
- Grilled chicken + \$4 - Plant based bush spiced kofta v +\$5 - Native meat + \$5	
Tacos not your way Served w/ avocado, black beans, tomato, and sour cream	\$24
- w/ kangaroo, emu & crocodile	
Fricken bao buns Crispy chicken thigh fillets marinated in Sweet Baby Ray's, served in a flash fried bao bun w/ coleslaw & sriracha mayo	\$18
- Native meat + \$5 - Plant based bush spiced kofta v +\$5	
Chef's house-made dampers v, df - mountain peppered damper w/ beetroot hummus - wattle seed damper w/ golden syrup	\$15
Zoe had a little lamb df Rosemary & pepper berry spiced lamb on a bed of Mint jelly and lamb jus	\$32
- extra cutlet + \$10	
Poke your bowl gf Rice bowl topped with cucumber, edamame, carrot, radish, corn sesame seeds, house made dressing and native spiced grilled chicken	\$18
- Plant based bush spiced kofta v +\$5 - Native meat + \$5	

Protein options

Croc / Emu / Kangaroo / Chicken / Plant based

Main Event \$39

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

Smokey Joe gf

Kangaroo loin, liquid smoke & bush salt

Roast Emu

Emu rump, oyster sauce & native spices

Riptide Crocodile gf

Grilled croc, chimichurri, garlic, lemon myrtle

Sides \$11

Skordalia creamy mash v

Native buttered vegetables v

Waffle Fries with smoked garlic aioli v

Larger

Roast heritage carrots v / gf / df 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	\$25
- Grilled chicken + \$4 - Native meat + \$5 - Plant based bush spiced kofta v +\$5	
Native meat burgers 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	\$29
- choice of protein	
Barramundi with lemon aspen skordalia gf Pan fried, served on a bed of mash infused with garlic, lemon aspen and native edible salad with beurre blanc sauce	\$35
Katsu Croc Serve with steamed rice, crocodile schnitzel, vegetable curry and red cabbage with a soy mirin dressing	\$29
Isobel's Gnocchi v Pan fried gnocchi, sauteed mushrooms, asparagus tips, saltbush, broad beans, parmesan cheese	\$27
Parma twist Chicken schnitzel with a native, bush spiced twist. Topped with pomodoro sauce, bocconcini cheese, cherry tomatoes, and salt bush	\$28
- Plant based + \$5 v	

Breakfast

Brekkie burger or wrap Thick cut bacon, free-range fried egg, spinach, mozzarella, bush tomato chutney, garlic aioli & hashbrown	\$15
Eggs Sammy Bush spiced poached eggs, spinach, salmon & hollandaise on a flash fried bao bun	\$24
Big Birrunga Pepperberry & bush spiced kangaroo sausage, hash brown, mushroom, chilli scrambled eggs, wattle seed damper, and bush tomato chutney	\$26
Acai Bowl vg Nectar fruits acai blend with granola, banana, blue berries, Strawberries and apple.	\$18

Add Ons

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

Breads:

Sourdough, Soft milk bun, Croissant, Bao Bun

v - vegetarian, gf - gluten free, vg - vegan, df - dairy free, nf - nuts free

Ask a 'friendly' staff for dessert options

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

Serving Crocodile, Emu, Kangaroo, have you tried?

Mocktails \$15

Not So Old Fashioned

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

Italian Spritz

Zero non-alcoholic sparkling and lyres Italian spritz topped with soda

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 \$9
Pepperberry IPA, Lemon Aspen Pilsner, Fingerlime Cerveza, Davidson Plum gf Ale, 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

Refreshing Juices

Bottled 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, fanta

Premium Soft Drink \$5
red bull, soda water, ginger ale, tonic

Bundaberg Sparkling Drink \$6
peach, tropical mango, passionfruit, ginger beer

Events, catering, boardroom meetings, first nations cultural experiences.

Enquire at events@birrunga.com.au or 0451 387 492

Beers

On Tap

Sobah Non-Alcoholic Beer	0.5%	\$10
Stone & Wood Pacific Ale	4.4%	\$12
Little Dragon Ginger Beer	4%	\$13
Riot Wine's Berry Spritz	8%	\$15

Canned

Young Henrys Stayer Mid	3.5%	\$10
Balters XPA	5%	\$12
Land & Sea Juice Box IPA	6.5%	\$12
Land & Sea Lager	4.8%	\$12

Bottled

Great Northern Lager	4.2%	\$9
Corona Lager	5%	\$11
Sapporo Lager	5%	\$12
Coopers Green Pale Ale	5%	\$10
Matso's Mango Beer	4.5%	\$12

Ciders & Seltzers

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

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

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



Cafe Specials

10am - 11am
Half Price Coffee
\$4.5 Pastries

Soft Serve Acai
W/ Seasonal Fruits and Granola
Small \$9.50
Large \$10.50

Teams Package
8 to 24 pax
\$20pp
Inclusive of Breakfast, Coffee and Space.

View Full Menu

Dine In Time

Wednesday - Friday 5pm-8pm

For groups of 8 to 24
\$55 per person

Sharing plates + Main and beverage

Bookings Essential

Happy Hours?

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

Wednesday-Friday 4pm-6pm

\$6 Little Dragon Ginger Beer
\$6 Stone & Wood Pacific Ale
\$6 House wines

The Wine Down

2 hour package \$65 per person

Wednesday to Friday 3pm - 6pm

Free Pour Wine & Native Tasting Platter

Bookings Essential