



## Entrée

**Pumpkin and Wattle Seed Soup** \$8.00

A wholesome creamy pumpkin soup infused with aromatic wattle seed and served with a dollop of fresh cream.

**Antipasto Plate** \$10.00

A selection of West Australian mild sausage, semi sun-dried bush tomatoes, kalamata olives, wattle seed, dukkah, Kailis extra virgin olive oil and freshly baked bread.

**Game Tasting Plate** \$15.00

Kangaroo fillet, crocodile fillet and an emu sausage ready for you to grill (5 minutes) served with Mark Olive's native currant and chilli sauce, Tanami fire sprinkle and Illawarra plum chutney.

**Risotto** \$8.00/\$16.00

Lemon myrtle and Macadamia nut risotto with Arborio rice served as an entrée or main course.

**Macaroni Cheese** \$8.00

A creamy serve of macaroni cheese that's big enough for the kids.

## Mains from the Kitchen

**Linguini Karijini** \$25.00

Al dente linguini tossed in garlic and chilli served with bush tomatoes and basil with Kailis organic extra virgin olive oil.

**Lamb Shanks** \$29.00

Australian lamb shanks cooked in a red wine jus and served on a garlic mash with lemon bark oil.

## Main Courses for the Grill

*Served ready to be sizzled, seared and cooked to perfection by you, the budding outback chef!*

**Scotch Fillet** \$30.00

West Australian scotch fillet 250 gram grain fed and dry aged for three weeks.

**T-Bone Steak** \$32.00

A large West Australian 400 gram T-bone steak grain fed and dry aged for three weeks.

**Chicken Karijini** \$29.00

West Australian chicken portion marinated in Mark Olive's Tanami fire herbs and spices.

**Lamb Chops** \$29.00

Lamb chop trio sourced by 'PR Hepple and Sons' accompanied by our own Illawarra Plum Chutney.

**Barramundi Fillets** \$29.00

Wild caught barramundi fillets in foil pocket with Mark Olive's seafood sprinkle, lemon and a dash of Kailis organic extra virgin olive oil.

**Beef Sausages** \$22.00

100% prime beef sausages served with a selection of Australian bush chutneys.

All main course items for the grill are accompanied with a baked jacket potato and a selection of salads are available from our self-serve salad bar.

## Desserts

**Pavlova** \$8.00

Traditional Australian dessert of meringue served with cream and passionfruit.

**Sticky Date Pudding** \$8.00

Sticky date pudding served hot with caramel sauce and vanilla bean ice cream.

**Fruit Salad and Ice Cream** \$8.00

Fruit salad served with vanilla bean ice cream.

**Cheese Selection** \$15.00

A selection of Australia's best cheeses served with water biscuits and dried vine grapes accompanied by Maggie Beer's quince paste.

## Breakfast

Served daily from 7 - 9am

**Continental Buffet** \$12.00

Includes; cereal, toast, yoghurt, fruit, fruit juice tea & coffee.

**Cooked Breakfast** \$18.00

A generous serve of bacon, eggs, sausages, tomatoes, baked beans and hash browns. Toast, juice, tea & coffee also included.

## Lunches

**Packed Picnic Lunch**

Picnic lunches are available for purchase from the kiosk. Please see the daily menu board or ask a staff member for inclusions. Lunches must be pre-ordered the night before requirement.