

MENU

THE FLINDERS RANGE GELATO BY GELISTA

1 scoop \$4.2 2 scoops \$6.5 quandong & roast almond / desert lime & lemon
mango & macadamia / rocher ripple / wild berry & rosella flower

VITTORIA COFFEE

short espresso \$3.5 / macchiato \$4 / long espresso \$4 / flat white \$4.5
cappuccino \$4.5 / latte \$4.5 / mocha \$5.5 / hot chocolate \$5.5
affogato: ferrero rocher gelato topped with an espresso shot \$8.5

cup \$4.5 pot for 1 \$5.5 pot for 2 \$8.5 **T BAR TEA INFUSIONS**
english breakfast / earl grey / assam BOP (black organic) / peppermint
chamomile / ginger & lemongrass / green / quince sencha / prosperi-T (chai)
jasmine dragon eyes (white) / china pai mu tan (white)

NATIVE MUFFINS \$4.5
apricot & lemon myrtle / chocolate muntries / quandong & macadamia

HEAVENLY DELIGHT COOKIES \$3.5
apricot almond / lemon melting moment / triple chocolate fudge

PRAIRIE DAY GRAZING

ALL DAY GRAZING

CRUSTY CIABATTA served with southern flinders EV olive oil, *nilpena saltbush dukkah* & sticky bush tomato balsamic \$8.5 (V)

EMU LIVER PATÉ with *muntries chutney* and crispy croutons \$12.5

POTATO WEDGES with *sweet lemon myrtle chilli sauce* & sour cream \$8.5 (V) (GF)

SOUP OF THE DAY with warm ciabatta \$12

FERAL ANTIPASTO (serves 1-2) red gum smoked camel & kangaroo, roo mettwurst, emu paté, goats cheese, chargrilled vegetables with *bush tomato chilli jam* & warm ciabatta \$32

EXTRA BREAD per serve \$3



FROM 11AM TO 3PM

GOATS CHEESE TARTLET with caramelised wild thyme spanish onion, red pepper coulis & rocket \$16 (V)

CHUNKY KANGAROO TAIL SOUP with warm ciabatta \$14

OUR FAMED PRAIRIE BURGERS on a damper roll with bacon, cheese, salad & *bush tomato chilli jam* \$13.5
kangaroo or coorong angas beef
add fried egg \$2.5 add side chips \$5.5

HOUSEMADE PIES with creamy mash \$15
kangaroo & pepperleaf or wild goat ragout

FERAL MEAT LOVERS PIZZA with smoked kangaroo & camel, emu prosciutto, kangaroo mettwurst, ham, bacon, bocconcini \$26 (GF base by request)

MEDITERRANEAN PIZZA with roast capsicum, fetta, eggplant, roast pumpkin, mushrooms, pinenuts & kalamata olives \$22 (V) (GF base by request)

THE FMG - FERAL MIXED GRILL our signature dish kangaroo fillet, emu fillet mignon, camel sausage, grilled tomato on creamy mash with a red wine pepper leaf glaze \$35

CRUMBED KANGAROO FILLET with *bush tomato chilli jam*, chips & salad \$25

SPENCER GULF KING GEORGE WHITING in a panko crust served with lemon aspen aioli, salad & chips \$28

BUSH TOMATO BUTTER CHICKEN with steamed rice, muntries rivermint yoghurt & pappadums \$28 (GF)

RED GOAT CURRY with anise myrtle, water chestnuts, steamed rice & crisp shallots \$30 (GF)

ROAST PUMPKIN & SALTBUSH LASAGNE with brown butter, sage & garlic cream & parmesan \$16/24 (V)

LEMON MYRTLE TOM YUM SPICED CHICKEN WRAP with carrot, lettuce, cucumber, coriander, mint & red onion \$13.5

KANGAROO KOFTA WRAP with lettuce, tomato, red onion with garlic rivermint yoghurt \$13.5

VEGETARIAN WRAP with chargrilled red capsicum, eggplant, roast pumpkin, baby spinach, fetta & hummus \$13.5 (V)

TOSSED GARDEN SALAD small \$5.5 large \$8.5 (V) (GF)

CHIPS seasoned with *prairie dust* (spiced salt) small \$5.5 large \$7.5 (V) (GF)

SAUCES gravy \$2 / green peppercorn & bacon \$3.5 / creamy mushroom \$3.5

QUANDONG CRUMBLE PIE with cream, quandong coulis & vanilla bean gelato \$12

BELGIAN WAFFLE with butterscotch sauce & vanilla bean gelato \$10.5

CALLEBAUT CHOCOLATE & MUNTRIES PUDDING with port & muntries syrup & vanilla bean gelato \$12

WATTLE SEED COFFEE CRÈME BRÛLÉE with rocher ripple gelato \$10.5 (GF)

PREMIUM CHEESES creamy blue/brie/vintage cheddar with pepperleaf oatmeal cookies \$15/35

SIDE

DESSERT