

Entrees

Pop corn crocodile with finger lime and peanuts

Pickled reef fish with cucumber, dill and gin broth and scampi caviar **(DF/GF)**

Victorian lamb tenderloin with old man saltbush, braised red cabbage and salsa verde **(DF/GF)**

Fried chicken with lemon myrtle aioli

Pan fried local scallops with bush apple, hazelnut and pickled radish **(DF/GF)**

Tempura soft shell crab sliders with slaw and wasabi mayo

Crispy fried cauliflower with pickled samphire and banana chilli **(DF/GF/V)**

Mains

Wild caught barramundi, sautéed samphire and potatoes with salsify puree **(GF)**

BBQ crocodile tail fillet with roasted sweet potato, mango chilli chutney and pickled karkalla **(GF/DF)**

Grilled emu fillet with braised red cabbage, bush tomato chutney and macadamia crumble **(GF/DF)**

Sous vide kangaroo fillet with saltbush, hasselback potatoes, asparagus and Kakadu plum sauce

Eye fillet steak with uni (sea urchin) butter, potato galette, leek and mountain pepper sauce

Rib fillet steak (300gm) with duck fat potatoes, sautéed greens and red wine sauce **(DF/GF)**

Beer battered wild caught reef fish with chips and house salad, lemon cheeks and myrtle aioli

Home made lemon myrtle fettuccine with local king prawns in garlic cream sauce

Warm salad of roast baby vegetables, butternut squash, bush herbs and pea puree

Lunch

Kangaroo burger on damper roll with bush tomato chutney and chips

Beer battered wild caught reef fish with chips and house salad, lemon cheeks and myrtle aioli

Rib Fillet steak with native chimmi churri sauce, burnt corn and finger lime salsa, salad greens **(GF)**

BBQ crocodile tail fillet, mango and macadamia salad and native curry sauce **(GF)**

Local prawn and avocado salad with native sea spray **(GF)**

Kids Meals

Bangers and Mash with Gravy

Spaghetti Bolognese

Cheeseburger with chips

Fish and Chips

Fried Chicken pieces with chips

Sides

Pan fried greens with goats cheese and roasted sandalwood nuts **(GF/V)**

Garden salad **(GF/DF/V)**

Roasted baby vegetables **(GF/DF/V)**

Bowl of Chips with aioli **(V)**

PIZZA NIGHT

SUNDAY ONLY

TEXT YOUR NAME AND ORDER TO

0448666969

TO PREORDER YOUR TAKEAWAY

NO DINE IN AVAILABLE

Pick up 5pm—7pm

Margarita

Meat Lovers

Pepperoni

Hawaiian

Aussie Pizza

Kangaroo:

(native flavour changed weekly)

10 inch size only \$20 each

Desserts

Pumpkin, finger lime and cardamon crème Brulé

Strawberry gum panna cotta with Lilly Pilly gelato,
fresh fruits

Dark chocolate tart with wattle seed ice cream, can-
died sandalwood nuts

Davidson plum entremet with crème anglaise, dark
chocolate and muntries

Dragon fruit and lime vacherin, lemon verbena short-
bread and white chocolate crumble

Coffee and Cake

From \$11

Tue-Sat

12-4pm



Open Tue - Sat

From Midday

till Late

All Reservations, call

0448666969

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