

Dessert

All of our desserts are home-made, from scratch.

Baked chocolate tart	\$14
Chocolate, egg, coffee and cream baked in a hazelnut crust and served with double cream.	
Key lime pie (lime tart)	\$14
A real citrus fix, served with cream and icecream	
Apple crepes	\$14
Apples sautéed with butter, brown sugar, cloves and allspice, rolled in crepes and served with cream and ice-cream.	
Crème brûlée and berries	GF \$14
A traditional baked custard crusted with toffee and served with berries.	
Tiramisu	\$14
Marscapone cheese whipped with cream and sugar, layered with sponge fingers soaked in coffee and Tia Maria.	
Kookaburra ice-cream	\$14
Not really made from kookaburras ... rich ice-cream – the flavour changes as the chef is inspired. <i>Vanilla ice-cream with raspberry coulis is always available.</i>	
Sticky date pudding	\$12
With caramel sauce, cream and ice cream.	
Affogato	\$19
Rich vanilla ice-cream, Frangelico liqueur, espresso, almond biscuit	
Espresso coffee	\$4.30
Latte, cappuccino, long black, flat white etc.	
Chai latte - herbal tea	\$4
Pot of tea	\$7

All prices include 10% GST



Quality food, friendly service and a relaxed atmosphere
in the heart
of Halls Gap.

This year marks 40 years since Rick and Vonne bought the Kookaburra Café. We chose to keep the name and derive the logo from the gregarious bird with a distinct taste in food and a catchy laugh.

We love the quote by Sydney Smith who in the 1700s said:

“Man could direct his ways by plain reason and support his life by tasteless food, but God has given us flavour and wit and brightness and laughter ...”

We hope you get a taste of what he means as you enjoy our venue, and that you and your friends can add the wit, brightness and laughter that are so much a part of the best social experiences.

Bon appétit and cheers!

Rick, Vonne and team

Starters and sides

Warm crusty bread	With olive oil and balsamic	\$6
Soup of the day	Served with crusty bread.	\$12
Garden salad	Greens, salad veggies, tangy home-made French dressing	\$15
Side of steamed veggies		\$9
Sides, extras		
Aioli		\$3
Parmesan		\$3
Mayonnaise		\$3
Extra sauce (for steak etc.)		\$5
Mustard, gravy or chilli		\$2

Entrée or main?

		Small	Large
Pork, veal and mushroom ragout		\$21	\$27
A delicious, creamy mix of meats and exotic mushrooms served with fettuccine, parsley and parmesan.			
Vegetable spaghetti	Vegan	\$18	\$25
Olives, sundried tomato, roasted red capsicum, pine nuts, mushroom, spinach, spring onion and pesto (no parmesan).			
Spaghetti prawns	DF no parmesan	\$22	\$33
King prawns seared in oil with garlic and parsley, turned through spaghetti.			
Spinach crepes		\$19	\$25 With veggies
One of our signature dishes. Creamy spinach, bacon and cheese filling rolled in crepes and served with tomato coulis.			
Samosa parcel	V	\$20	\$26 with veggies
Aromatic veggie curry with potato, carrot & chickpeas in buttered filo pastry, served with saffron yoghurt and salad.			
Duckling risotto	GF DF on request	\$22	\$30
Slow-baked duck, parmesan & spinach stirred through risotto.			
Crispy panko prawns	DF	\$22	\$33
Prawns in panko crumbs, deep fried and served with dipping sauce and salad with chilli lime dressing.			
Calamari salad	DF	\$21	\$29
Coated with semolina, deep fried and served with salad and lemon myrtle vinaigrette.			

GF = gluten free DF = dairy free V = vegetarian

Pub fare

Fish and chips	DF	\$27
Barramundi in home-made beer batter. Served with chips, salad, lemon and tartare sauce.		
Grilled barramundi fillet	GF on request	\$27
Served with potatoes, salad and tartare.		
Chicken schnitzel		\$26
Home-made, of course, pan fried in fresh oil and served with potatoes, salad, chutney and sour cream.		
Chicken parmigiana		\$30
Our home-made schnitzel topped with tomato concassé and melted cheese, served with chips and salad.		
Pie of the day		\$26
Served in a ramekin, puff pastry lid, potatoes & salad.		
Vegetarian salad	Vegan GF DF	\$21
Mixed beans and pecans with greens and salad veggies including olives and avocado with our tangy dressing.		

The main deal

All served with potatoes and fresh, steamed veggies.

Baked duckling		\$41
Baked until crispy and served with a cream, brandy and green peppercorn sauce. Takes 45 mins to bake but it's worth the wait!		
	GF	
Eye fillet steak		\$41
250gm Angus		
CHOOSE A SAUCE: red wine creamy mushroom mustard butter garlic butter All sauces GF		
Kangaroo fillet		\$36
Thin fillets seared on the grill and served with a sauce of stock, port, cream and seeded mustard. GF Served rare or medium rare only as the meat is very lean.		
Cassoulet	GF DF	\$35
Casserole of white beans slow-cooked in stock with pork, veal, chorizo, onion and red capsicum, served with confit duck leg and vegetables.		
Grilled chicken breast	GF DF on request	\$33
Seared and topped with a stir-fry of pancetta, mushroom, onion, spinach and red capsicum, sour cream on the side.		
Seafood Barramundi		\$36
Grilled fillet topped with prawn and scallop meat cooked in butter, stock, ginger, lemongrass and garlic.		
Veal scallopini		\$39
Escalopes of white veal sauced in the pan with butter, white wine, lemon juice, stock and cream.		
Italian lamb		\$34
Lamb shoulder slow cooked with onion, celery, carrot, tomato paste, garlic, lemon and rosemary, served with garlic mash.		