

WELCOME to the Kookaburra Hotel

Due to the Covid restrictions

there is a \$40 minimum charge

SMALL OR LARGE

Calamari salad	22	30
Coated with semolina, deep fried and served with salad and lemon myrtle vinaigrette		
Crispy panko prawns	23	34
Prawns in panko crumbs, deep fried and served with dipping sauce and salad with chilli lime dressing		
Duckling risotto GF DF on request	23	31
Slow baked duck, spinach & parmesan stirred through risotto		
Pork, veal and mushroom ragout	22	28
Creamy mix of meats and mushrooms with fettucine, parsley & parsley		
Samosa parcel	21	27
Aromatic veggie curry – potato, carrot, onion, celery, chickpeas in buttered filo pastry – saffron yoghurt		
Spaghetti prawns DF no parmesan	23	34
King prawns seared in oil with garlic and parsley. Turned through spaghetti		
Spinach crepes	20	26
Creamy spinach, bacon & cheese filling rolled in crepes Served with tomato coulis		
Vegetable spaghetti Vegan	19	26
Olives, sundried tomato, roasted red capsicum, Pine nuts, mushroom, spinach, spring onion, vegan pesto		

PUB FARE

Chicken parmigiana	31
Home made schnitzel topped with tomato concasse & melted cheese – chips & salad	
Fish and chips	28
Barramundi in beer batter served with chips, salad, tartare and lemon	
Grilled barramundi fillet GF on request	28
Served with potatoes, salad and tartare	
Pie of the day	28
Served in a ramekin, puff pastry lid, potatoes & salad	

THE MAIN DEAL

All with vegetables

Cassoulet with confit duck DF GF	36
Casserole of white beans slow cooked in stock with pork belly, veal, chorizo, onion & red capsicum. Confit duck thigh.	
Grilled chicken breast GF DF on request	34
Seared and topped with a stir fry of pancetta, mushroom, onion, spinach & red capsicum – sour cream on side	
Italian lamb GF DF	36
Slow cooked lamb shoulder with onion, celery, carrot, lemon, rosemary, garlic & tomato paste Served with garlic mash	
Kangaroo fillet GF DF	38
Thinly sliced, seared on the grill & served with a sauce of stock, port, cream & seeded mustard. Served rare or medium rare only as the meat is very lean	
Seafood barramundi DF GF on request	38
Grilled fillet topped with prawn and scallop meat cooked in stock with ginger, lemongrass & garlic.	
Steak of the day GF	43
Choose a sauce - red wine – creamy mushroom - pepper Garlic butter or mustard butter	
Veal scallopini GF on request	41
Escalopes of white veal sauced in the pan with white wine, lemon juice, chives, stock and cream	

DESSERT

Baked chocolate tart	15
Chocolate, egg, coffee and cream baked in a hazelnut crust and served with double cream	
Key lime pie (lime tart)	15
A real citrus fix served with cream and ice cream	
Tiramisu	15
Mascarpone cheese whipped with cream & sugar, layered with sponge fingers soaked in coffee and Tia Maria	
Sticky date pudding	13
With caramel sauce, cream & ice cream	

Desserts can be taken away to enjoy later

DF = dairy free

GF = gluten free

V = vegetarian