

## SLIGHT BITES

- OLIVES** | herbed, warmed gf, df, v, ve \$7
- CASHEWS** | curry + lime seasoned gf, df, v, ve \$7
- FRIES** | dill salted gf, df, v \$10
- COBLOAF** | garlic, cheese, with bacon jam \$15
- PRAWN TWISTS** | garlic prawn, with chilli lime aioli - [Skull Island, NT] (3) df \$14
- FRIED CHICKEN** | Japanese inspired, with kewpie mayo, lemon gf \$15
- SLIDER** | house made veggie burger, rocket + aioli (2) v, ve \$13
- BRUSCHETTA** | sauteed mushrooms with garlic macadamia pesto (2) v, dfo \$15
- CRISPY FRIED SQUID** | lemon pepper dusted with lemon aioli gf, df \$15
- CROSTINI** | prosciutto, Tarago Triple Cream Brie, cranberry sauce (2) \$15
- CROQUETTES** | bacon + leek, with garlic aioli (3) gf \$16
- ARANCINI** | tomato + herb, with basil aioli (3) gf, v \$13
- STEAK** | scotch fillet bites, potato puree with cowboy butter gf \$20

## ONE IN, ALL IN

Chef's selection of 3 slight bites + 1 taco each compulsory for tables of 10+, must be whole table

\$45ea.

vo veo gfo dfo

- v - vegetarian
- ve - vegan
- gf - gluten free
- df - dairy free
- o - optional

## VAST PLATES

only available for tables under 10

- LAMB SHANKS** | potato puree, red wine jus, broccolini gf \$44  
*perfect pair, 2021 'Maxwell' Reserve Cabernet Sauvignon - \$15*
- PASTA** | spaghetti, pesto, bocconcini, parmesan v \$30  
*perfect pair, 2021 Reserve Chardonnay - \$15*
- FISH** | [Spring Creek, QLD] barramundi, buerre blanc, green beans, cherry tomatoes gf \$40  
*perfect pair, 2021 'Tumbarumba' Chardonnay - \$13*
- CHICKEN** | house made laksa, tofu, vermicelli noodle, crispy shallots df \$40  
*perfect pair, 2022 Lily Grace chardonnay - \$13*

## ON THE SIDE

all sides are v

- POTATOES** | tahini yoghurt, chimi churri \$12
- SALAD** | green leaves, tomato, pickles, onion \$9
- CARROTS** | whipped fetta, pomegranate, pistachio \$12

## TACO

all tacos are on flour tortillas gfo

- CHICKEN** | pickled onion, house salsa \$12
- FISH** | slaw, jalapeno mayo, lime \$13
- BEEF** | burger cheese, onion, pickles, cos lettuce, secret sauce. \$12
- MUSHROOM** | marinated mushrooms, coriander salsa, red onion \$13

# COCKTAILS

- SANGRIA** | Red wine, brandy, fresh fruit, cinnamon sugar, orange juice, lemonade \$14
- ESPRESSO MARTINI** | espresso liq, vanilla vodka, fresh espresso. \$18
- NARKOOJEE SUNRISE** | vanilla vodka, passionfruit liq, orange juice, fresh lime, raspberry cordial. \$16
- POMEGRANATE MIMOSA** | Edna Rae rose, pomegranate syrup, orange juice, rosemary \$14
- WHITE CHOC PASSIONFRUIT MARTINI** | Stoli vanilla vodka, passionfruit liq, white choc syrup, grapefruit juice \$18

# KIDDOS

- PASTA** | penne with house made napoli. v dfo \$12
- CHICKEN** | fried, chips, tomato sauce. gf \$14
- FISH** | fried, chips, tomato sauce. df gf \$14

We take food sensitivities and allergies very seriously. You should always advise your server of any requirements and intolerances. Whilst we do our best to reduce the risk of cross contamination, we cannot guarantee that any of our dishes or drinks are free from allergens.

If you have any severe allergies it is advised that guests assess their own level of risk to consume any of our dishes or beverages.



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www.narkoojee.com



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# SOMETHING SWEET

- STICKY DATE** | butterscotch sauce with coconut ice cream df, v, ve \$14
- PANNACOTTA** | honey, thyme, white choc gf \$14
- WHITE CHOC MOUSSE** | house made with mixed berries v gf \$15
- AFFOGATO** | frangelico, fresh espresso, vanilla icecream [dessert cocktail]. \$15

# CHEESE

[all served with crackers + house pickled veg]

## MAFFRA CHEDDAR RANGE

- Garlic Cheddar. \$14
- Sage Derby. \$15
- Clothed Aged Cheddar. \$15
- White Wensleydale. \$14
- Peppercorn Cheddar. \$15
- Red Leicester. \$14
- Mature Cheddar. \$14
- Stockman's Cheshire. \$15

## TARAGO RANGE

- Shadows of Blue. \$17
- Triple Cream Brie. \$15

Please note, all card payments will incur a 1.65% service fee.