

# RESTAURANT MENU



2 Course \$50 // 3 Course \$60

## APPETIZERS

House made sour dough - \$1.5 per person

Warm colossus & sicillian olives - \$8

## ENTREE

### CORN RIBS

Lime + sriracha butter, pico de gallo

### CRISPY PORK BELLY

Bahn mi taco, pickled veg, pate with hoi sin mayo

### PRAWNS

Pan seared, pomegranate glaze, parsnip puree, dill with macadamia crumb

### CROQUETTE

Japanese inspired with white bean, spring onion and tonkatsu aioli

### YOGHURT FLATBREAD PIZZA

Confit garlic, cheese, herbs with local spring garlic

## MAIN

*(Pizzas available over the page)*

### FETTUCINI

House made pasta, fresh basil, Meredith's goats cheese, lemon zest, chilli flakes

### LAMB

Sous vide & seared backstrap, pommes ana, asparagus with garlic butter & house dukkah

### CHICKEN

Pan seared cumin crusted thigh, butternut pumpkin & Meredith's goats cheese puree with macadamia & bacon crumb

### FISH CURRY

Poached Coral bay snapper, fragrant scratch yellow curry with coconut rice

### EGGPLANT

Herb crusted and pan seared, asparagus, Meredith's goats cheese, verde, rocket with yoghurt sauce

## SIDES

*(extra \$8)*

Potato - triplecooked chat with rosemary

Carrots - maple roasted dutch

Green salad - leaves, herbs, onion, tomato, pickles

Potato Salad - house aioli, herbs, egg & cheese



# PIZZA

(served as a main)

ALL BASES + SAUCES ARE MADE IN HOUSE

## MARGHERITA

Sugo, mozzarella, basil

## THE AUSTRALIAN

Sugo, triple smoked gypsy ham, egg, mozzarella,  
chilli flakes

## THE MEDITERRANEAN

Sugo, roasted peppers, sundried tomato, olives,  
red onion, buffalo mozzarella

## SPRING

Olive oil, asparagus, cherry tomato, confit garlic,  
rocket, mozzarella

## N.F.C

Sugo, Narkoojee fried chicken, mozzarella, house  
herbs

# DESSERT

## TART

Salted chocolate shortcrust, peanut brittle with  
whipped cream

## CINNAMON CRISPS

Fried tortilla, cinnamon sugar with milk chocolate  
coconut ganache

## STRAWBERRY PARFAIT

Baked strawberries, goats cheese cream with  
strawberry gum sponge

## CHEESECAKE

Dates, hazelnut, mango and cashew

## PANNACOTTA

White chocolate with passionfruit and coconut  
crumble



*We would really love to hear about your experience at Narkoojee today. Sharing your beautiful photos from your visit on social media means so much to us, and to others planning their next Gippsland visit.*

*Thank you for your support and for sharing the #Narkoojee love*