

RESTAURANT MENU



APPETIZERS

House made pork crackle bites - \$9

Paprika dusted tortilla crisps - \$9

Toasted chilli peanuts - \$9

2 Course \$55 // 2 Course with paired wines \$75

3 Course \$65 // 3 Course with paired wines \$95

ENTREE

TORTA DI POTATA

Petite fried potato cakes, confit garlic, house smoked salmon (Tas) with horse radish aioli

PORK BELLY

Crispy pork belly, asian salad with naam jim dressing, crispy shallots and peanuts

SQUID - Eagle Bay, WA

Pan fried squid with lemon, chilli and parsley

CROQUETTE

Smoked paprika, Mac and cheese croquette with a romesco sauce

MUSHROOM BRUSCHETTA

House made bread, confit garlic, roasted peppers and sauteed mushrooms

MAIN

(Pizzas available over the page)

GNOCCHI

House made gnocchi with roasted spiced pumpkin and toasted pine nuts

CHICKEN

Breast roulade with pickled shallots and radish, miso aioli and thyme crumb

BARRAMUNDI - Spring Creek, QLD

Pan fried fillet, garlic mash, zucchini salad and tomato jam

PORK CUTLET

Herb crumbed cutlet, pumpkin puree with burnt butter sauce, crispy sage and almonds

CURRY

Cauliflower chilli curry, house herbs, served with coconut rice and flatbread

SIDES

Triple cooked chat potatoes - \$9

Maple roasted dutch carrots - \$9

Green salad - leaves, herbs, onion, tomato, pickles - \$9

Chips- with dill salt - \$9

PIZZA

(served as a main)

ALL BASES + SAUCES ARE MADE IN HOUSE

FROMAGE

Three cheese, confit garlic, herbs

THE BRUNCH

Sugo, smoked bacon, egg, mozzarella

SUMMER

Confit garlic oil, caramelized onion, halloumi, beetroot

FUEGO

Sugo, hot sopressa salami, jalapeno, mozzarella

PIZZA OF THE DAY

Please ask the wait staff for todays special

DESSERT

ENGLISH DONUT

House made sugar dusted donut with chantilly cream and chef's strawberry jam

TART

Chocolate shortcrust tart with candied orange and chantilly cream

PARFAIT

Yoghurt parfait with mango sorbet and chilli salted praline

ICE-CREAM

House made ice cream - check with wait staff for todays flavours

CARROT CAKE

Carrot cake with cream cheese frosting and candied walnut crumb



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

