

GET STARTED

OLIVES herbed warmed	\$7
NUTS mixed, roasted & salted	\$7
SOURDOUGH olive oil dip (4)	\$9
ONION RINGS aioli	\$9

SLIGHT BITES

FRIES house chicken salt	gf, df, vo	\$10
BRUSCHETTA grilled peach, whipped ricotta, gfo	v	\$13
honey, granola (1)		
SPRING ROLLS duck, with house made sweet chilli sauce (3)		\$16
FRIED CHICKEN Japanese inspired, with kewpie mayo, lemon	gf, df	\$15
PRAWN TOSTADA prawn, mango salsa, avocado on fried rice paper (3)	dfo	\$16
BEETROOT CARPACCIO rocket, goats cheese, walnuts, olive oil	v, dfo	\$14
SQUID Zaatar, romesco, fennel salad	gf	\$16
CROQUETTES potato, cheddar, herbs, caramelised onion & date chutney (3)	gf, v	\$14
MOZZARELLA STICKS crumbed, served with tomato chutney (4)	gf, v	\$13
STEAK Medium rare fillet bites, cauliflower puree, chimmi churri	gf	\$22
LAMB SKEWERS citrus yoghurt, sumac onion, pomegranate (2)	gf	\$18

ONE IN, ALL IN

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

\$45ea.

vo veo gfo dfo

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

VAST PLATES

only available for tables under 10

THAI BEEF SALAD | gf, df \$36

Medium rare fillet steak slices, coriander, mint, cherry tomato, cucumber, shallots

perfect pair, 2022 Four Generations Merlot - \$15

PASTA | v \$32

Shell pasta, pumpkin, goats cheese, pine nuts, sage & parmesan

perfect pair, 2021 Reserve Chardonnay - \$15

FISH | [Tasmania] gf, df \$40

Ginger soy glazed Salmon, wasabi pea puree, bok choy, sesame seeds

perfect pair, 2021 'Tumbarumba' Chardonnay - \$13

CHICKEN | gfo, df \$40

Grilled harisa chicken, roasted capsicum & tahini puree, pearl cous cous & herbed salad

perfect pair, 2022 Reserve Pinot Noir - \$15

ON THE SIDE

all sides are v

POTATOES | tahini yoghurt, chimi churri \$12

SALAD | green leaves, tomato, pickles, onion \$9

CARROTS | whipped ricotta, pomegranate, pistachio \$12

SLIDERS

2 sliders served gfo

CHICKEN | korean fried chicken, slaw, kewpie mayo \$14

CRAB | fried soft shell crab, sauerkraut, dill, kewpie mayo, chilli oil \$15

BEEF | house made beef pattie, burger cheese, onion, pickles, cos lettuce, secret sauce. \$14

VEGGIE | house made veggie burger, tomato, rocket, aioli \$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 chicken bites, chips, tomato sauce. gf \$14

SLIDER | cheeseburger slider (1), chips, tomato sauce \$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

CHOCOLATE BROWNIE | chocolate sauce, vanilla ice cream, chopped nuts v \$15

PANNACOTTA | pistachio flavoured with seasonal berries gf \$14

STRAWBERRY PARFAIT | short cake crumb, goats cheese mousse & berries \$16

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.