

SLIGHT BITES

- CRACKLING** | pork. gf df \$9
- OLIVES** | herbed, warmed. v ve gf df \$6
- FRIES** | dill salted. v ve gf df \$9
- BREAD** | Sourdough + dips, ask waitstaff \$10
for this weeks flavours. v veo dfo
- PORK BELLY** | sriracha honey glaze, asian \$16
herbs. gf df
- CHICKEN** | southern fried, kewpie, pickles. gf \$14
- SWEET POTATO** | sour cream, spring \$12
onion, peanuts, sweet chilli. v gf
- PRAWN TWISTS** | miso aioli, dill. \$14
[Skull Island, NT] df
- BRUSCHETTA** | tomato, onion, basil, \$14
buffalo mozzarella. v ve dfo
- CRISPY FRIED SQUID** | Eagle Bay, WA) \$14
cayenne dusted, paprika aioli, pickles. gf df
- CROSTINI** | prosciutto, Tarago Triple \$16
Cream Brie, cranberry sauce
- CROQUETTES** | mac + cheese, jalapeño \$12
aioli. v gf
- ARANCINI** | tomato + herb, basil aioli. v gf \$12
- CRUMBED HALLOUMI** | sesame seeds, v gf \$15
chilli, honey.

ONE IN, ALL IN

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

\$45ea.

VAST PLATES

only available for tables under 10

- LAMB CUTLETS** | gf \$44
pumpkin puree, goats cheese mousse,
asparagus spears, mint oil.

perfect pair, 2021 'Maxwell' Reserve Cabernet Sauvignon - \$15

- PASTA** | v dfo \$30
Spaghetti, garlic, tomato, parsley,
chilli. Add Prawns \$5

perfect pair, 2021 Reserve Chardonnay - \$15

- FISH CURRY** | [Spring Creek, QLD] gf df \$40
barramundi, rice, cucumber salsa, coriander
cashew and shallot crumb,

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

- CHICKEN** | df \$38
classic roast inspired chicken breast,
dutch carrots, potato, pea puree, chicken
jus perfect pair, 2022 Pinot Noir - \$13

ON THE SIDE

all sides are v gf

- POTATOES** | triple cooked. \$11
- SALAD** | leaves, tomato, pickles, onion. \$9

TACO

all tacos are on flour tortillas gfo

- CHICKEN** | hot honey, avocado crema, pickled onion, \$12
corn salsa.
- PRAWN** | chipotle, mango chilli salsa, avocado crema. \$13
[Skull Island, NT]
- BEEF** | burger cheese, onion, pickles, cos lettuce, secret \$12
sauce.
- HALLOUMI** | asian herbs, chilli honey, pickled carrot \$13

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

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
- COSMOPOLITAN** | Stoli vodka, Cointreau, fresh lime, cranberry 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

- TART** | ask waitstaff for this weeks flavour. v \$15
- PANNACOTTA** | honey, thyme, white choc gf \$14
- ETON MESS** | meringue, berries, mint, cream. v gf \$13
- 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.