

SLIGHT BITES

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

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 CUTLET pumpkin puree, goats cheese mousse, asparagus spears, mint oil. <i>perfect pair, 2021 'Maxwell' Reserve Cabernet Sauvignon - \$15</i>	gf	\$44
GNOCCHI house made, burnt butter, sage. <i>perfect pair, 2021 Reserve Chardonnay - \$15</i>	v veo dfo	\$30
FISH CURRY barramundi, rice, cucumber salsa, cashew and shallot crumb. <i>perfect pair, 2021 'Tumbarumba' Chardonnay - \$13</i>	gf df	\$40
CHICKEN chermoula, tahini yoghurt, cous cous salad. <i>perfect pair, 2022 Pinot Noir - \$13</i>	df	\$38

ON THE SIDE

all sides are v gf

POTATOES triple cooked, tahini yoghurt.	\$11
SALAD leaves, tomato, pickles, onion.	\$9

TACO

all tacos are on flour tortillas gfo

CHICKEN hot honey, avocado crema, pickled onion, corn salsa.	\$11
PRAWN chipotle, mango chilli salsa, avocado crema. [Skull Island, NT]	\$12
BEEF burger cheese, onion, pickles, cos lettuce, secret sauce.	\$11

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
- MOJITO** | Bacardi rum, fresh lime, sugar, fresh mint, soda. \$16
- WHITE CHOC PASSION MARTINI** | passionfruit liq, vanilla vodka, fresh passionfruit, white choc syrup, grapefruit juice \$18

KIDDOS

- PASTA** | penne with house made napoli. v ve 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.