



Soups

Rich Pumpkin

Topped with a sweet cranberry swirl and served with a toasted bread roll. **5.00**

Soup of the Moment

Ask your server for today's special. **4.50**

Salads

The Green Salad

Fresh greens with cucumber ribbons, shredded carrot, sweet and sour beetroot, and fresh Dill vinaigrette. **Side 5.50 / Full 7.50**

The Billabong Caesar

Crispy Romaine lettuce in a Thai chili roasted garlic dressing with smoky bacon, chunky croutons, shaved red onion and a boiled egg. **Side 6.00 / Full 9.75**

Tropical Spinach Chicken Salad

Fresh baby spinach and red onion topped with a blend of seasonal fruits, toasted almonds, marinated chicken breast and our amazing balsamic vinaigrette. **12.75**

Add Chicken, Prawns or Calamari to any salad. 3.50

Starters

Down Under Crab Cakes

Lightly breaded with toasted almonds and panko, served under a drizzle of roasted red pepper sauce. **8.75**

Calamari

Lightly coated in a chili flaked corn meal flour. Served with a smoked jalapeno tzatziki. **8.75**

Sydney Rocks Yum Cha (Dim Sum)

2 Alligator and Manitoba Pickerel Pot stickers
2 Barramundi, Shrimp, and Black bean Spring rolls
2 Pork, Scallop, and Shark Wontons
Served with ginger-chili dip. **15.50**

Grilled Flatbread and Dips

Grilled flatbread brushed with olive oil and garlic, served with three delicious dips of the day. **8.50**

Mussels 'n Chips

PEI Mussels, oven-roasted garlic, plum tomatoes, fresh herbs, and Australian Chardonnay, topped with homemade yam chips. **12.50**

Shrimp from the Barbie

Juicy skewered Tiger prawns, brushed in Peanut Satay sauce, and grilled on the barbie. Served with crispy wonton chips. **8.50**

Mrs. Keating's Old Fashioned Sausage Rolls

A delicious blend of meat and spices wrapped in puff pastry. Served with our own Spicy "Dead Horse". **8.75**

Kangaroo Tacos

A great way to give it a try! Thinly sliced barbecued Kangaroo with Thai-red chili dressing, crisp lettuce, and mango, piled high in light crispy shells. **14.00**



Pastas

The #78

Tiger Prawns, Steak and Chicken chop suey with black bean sprouts, cabbage and ginger. Served with steamed rice and consommé soup. **16.50**

Make it Tofu- 13.25

Thai Fisherman's Pasta

Lemon linguini, with New Zealand Snapper, Tiger prawns, Mussels, and Calamari with Green Curry, Coconut milk, Lemongrass and Thai Basil. **16.75**

Lygon Street Gnocchi

Potato Gnocchi pan fried with portabella mushrooms, celery, and leeks. Bathed in a pumpkin, goat cheese, and herb cream sauce. **16.00**



The Mains

Australian Shank

Succulent braised Australian lamb shank in an Australian Port and Black Cherry reduction. Served with creamy mashed potato and seasonal vegetables. **19.50**

The Uluru Ribeye

Broiled 10 oz AAA Ribeye cooked perfectly to your liking and topped with an Australian peppercorn spiced Jus served with Panko crusted potato wedges and accompanying garlic greens. **23.00**

Make it Surf and Turf (Mussels, Scallops, Tiger Prawns in a creamy Neptune sauce) 27.00

Barbecued Kangaroo

Barbecued Kangaroo Loin medallions served with fried quail eggs, pumpkin and sweet potato pouches, pineapple and beetroot relish, then drizzled in a carrot and horseradish cream. **27.50**

Barramundi Wrap

Australia's premier native fish, steamed in a banana leaf with shitake mushroom sticky rice and lime-coconut broth. Served with seasonal vegetables. **19.50**

Not Your Average Chicken Parm

Roasted eggplant and spinach stuffed chicken breast supreme, breaded in panko and parmesan reggiano, sitting on basil and herb French toast, with baked Boccaccini and fire roasted plum tomato gravy. **18.00**

Add a Black Tiger Prawn skewer straight from the barbie for 3.50