



curNE  
cafe  
bar

dinner menu

# dinner menu

## entrée

<b>Sticky lick chicken wings</b>	16
<b>Halloumi bruschetta</b> Grilled halloumi, guacamole, pico de gallo on sourdough	16
<b>Prosciutto and brie arancini balls</b>	16
<b>Calamari</b> Dusted in Szechuan salt	15
<b>Australian teriyaki prawn skewers</b>	20

## salads

<b>Power salad</b> Lettuce, pine nuts, pumpkin, beetroot, feta and quinoa	22
<b>Caesar salad</b> Chicken, bacon, croutons, lettuce, poached egg, Caesar dressing	22
<b>Wild rice salad</b> Wild rice, brown rice, toasted pine nuts, grilled halloumi, balsamic	20

## large plates

<b>BBQ back ribs</b> 500g pork ribs, homemade BBQ sauce, crispy chips, chargrilled Mexican street spiced corn on the cob	48
<b>NT barramundi</b> 230g crispy skin Humpty Doo barra, coconut pumpkin purée, caramelised fennel, charred leek and lemon myrtle beurre blanc sauce	36
<b>Local market fish (whole)</b> Please ask our team for today's fish	mp
<b>Chicken supreme</b> Prosciutto wrapped chicken breast, potato gratin, crispy salad, cumin infused mango mojo	32
<b>Chef Prem's curry</b> Malaysian roti, rice, mint raita, pappadums, tomato salsa	28
<b>Chicken and pumpkin risotto*</b> Rocket, freshly grated Parmesan cheese *Vegetarian option available	28
<b>La pasta dello chef Matteo</b> Please ask our team for the current selection	28
<b>Cheeky cow</b> Slow-cooked beef, truffle mashed potatoes, chargrilled vegetables, capers, jus	34

## from the grill

Served with 2 sides and a sauce of your choice

<b>Australian eye fillet 200g</b>	48
<b>Angus Porterhouse 300g</b>	38
<b>Marinated lamb rump 200g</b>	38

## sweet cravings

<b>Sticky date pudding</b> Caramel sauce and ice cream	16
<b>Warm chocolate lava cake</b> Berry compote, ice cream with a cherry on top	15
<b>Strawberry gum panna cotta</b> Quandong purée, fresh berries	15
<b>Fruit salad</b> Chef's selection of seasonal fruits	10
<b>I scream, you scream</b> 2 scoops of your choice (ask our team for today's selection)	8
<b>We all scream</b> 1 scoop of vanilla ice cream submerged in a salted caramel espresso martini (contains alcohol)	18
<b>Charcuterie board (per person)</b> Chef's selection of cheeses, cured meats, dried fruits	14

## sides

<b>Red wine jus, mushroom and pepper gravy</b>	2
<b>Chips</b>	4
<b>Truffle mashed potato</b>	4
<b>Chargrilled asparagus and broccolini</b>	4
<b>House salad</b>	4
<b>Mexican street corn on the cob</b>	4
<b>Grilled chicken</b>	5