

*please note that these menus are just an example. Our menus change daily as we source the freshest produce every day

nu nu breakfast			
coffee - t2 tea			5/6
alternative milks - soy, oat, almond, zymil			1
smooth stuff		fresh juice	
banana, blueberry, milk & honey	12	green juice – cucumber, ginger,	
acai, coconut, banana & passionfruit	14	apple & spinach	11
pineapple, lychee, mango, coconut		build your own	12
cream & passionfruit	12	orange, apple, ginger, beetroot,	
house made iced tea or soda special	9	watermelon, carrot, pineapple	
mimosa. fresh oj & bubbles			15
our bloody mary.			24
springseed sweet pea moscato			10
<small>*from 10am</small>			
the best fruit we can possibly source			18
banana bread, rainforest honeycomb butter			13
toasted nu nu sourdough, house made jams & preserves			11
spiced pineapple & coconut soaked muesli, mango & toasted coconut			14
pineapple donuts, cinnamon sugar & passionfruit curd			16
spiced pear, mungalli quark, almond, thyme & our molasses sourdough toast			16
smashed avocado, buffalo fetta, & za'atar on sourdough toast			17
clohesy mushroom toast, tilsit & pickled onion			18
bushy creek beef sausage, milk bun, fnq ketchup & pickles			18
spanner crab omelette, greens, ginger caramel & white pepper broth			34
cassava hash brown, avocado, beet relish, whipped feta & poached eggs			30
coconut crumpet, coconut caramel, roast banana, monkey butter & coconut sorbet			27
hot smoked reef fish croquette, cured barra, herb labneh, & orange salad			30
chilli beef & beans, fried eggs, toasted tortilla & lime			27
stockmans free range eggs (2)			8
hot buttered nu nu sourdough toast			6
chorizo			9
crispy belly bacon			9
smashed avocado			5
buttered mushrooms			8
spinach garlic & lemon			8
roasted tomato			7
mungalli yoghurt & local honey			6

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nu nu lunch & dinner

pacific oyster freshly shucked on ice with lime	8
100% organic sourdough, smoked mungali butter	5
warmed coriole olives	16
sticky bushy creek beef & crispies	8
caramelised duck ham & molasses pineapple stick	9
melaleuca smoked fish, peanut & papaya relish, betel leaf & salmon pearls	9
bbq scallop, green masala, smoked yoghurt	9
lamb rib, spiced caramel & hot sauce	9
spanner crab, avocado, lime & butter brioche	16
coral trout & pork spring rolls, leaves, herbs & fish sauce	22
raw yellowfin tuna, white sesame, gochujang & crisps	35
coconut & turmeric bbq quail, sweet tamarind, aromatic leaves & hot sauce	34
ginger caramel chicken wings, blackened chilli & lime	32
deluxe fried rice, tiger prawn, pork, beans, egg & bottarga	39
kimchi butter poached reef fish, yellow bean eggplant & salted cucumbers	52
bbq beef striploin, tare, mushrooms, kombu jam & pickled radish	54
victorian lamb, macadamia, spiced pumpkin & kasundi	54
spiced duck, radicchio, onion jam, rhubarb & pickles	52
wok-fried fnq chilli mudcrab, laksa curry, hand rolled noodles & all the trimmings	148
iceberg lettuce, green goddess mayo & macadamia	15
crispy fried potato, peanut curry & pickled onions	16
fried zucchini, our chilli salsa, ginger caramel & sesame	17
hand cut chips, vinegar & salt	12
miso buttered corn	10
young coconut, frozen passionfruit curd, monkey butter, butterfly pea granita	17
rainforest honey & macadamia tart, daintree vanilla ice cream	21
roast pineapple, black pepper caramel & coconut sorbet	18
hot chocolate walnut brownie, chocolate cream & coffee ice cream	17
the best fruit we can possibly source	18

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beverages

sherry & aperitif

la guita manzanilla. sanluca de barrameda, spain	10
lustau rare amontillado escuadrilla. jerez, spain	14
lillet blanc. over ice, lemon twist	15
negroni. gin, antica formula, campari, bitters, orange	22

cocktails

tropo spritz. distil on the hill mandarin gin, thai basil, citrus oleo saccharum, lemon & pet nat	19
nu nu gin & tonic. narrow tracks gin, mangocello, curry leaf, aromatic spices & tonic	19
blood orange gin sour. blood orange gin, lemongello, campari & davidson plum	22
passionfruit & chilli margarita. tequila, cointreau, passionfruit, lime & chilli salt rim. served on ice	22
smoked paloma. mezcal, tequila blanco, rosemary, agave, grapefruit, soda & black salt	23
coconut & pandan daiquiri. coconut fat washed white rum, pandan leaf & lime	21
pineapple & ginger mojito. white rum, pineapple & ginger syrup, lime, vietnamese mint	23
dark & stormy. spiced rum, pineapple, ginger beer & bitters	18
chicky chicky chow chow. vodka, cointreau, fresh watermelon, cranberry & mint leaves	22
kaffir lime & lychee caprioska. kaffir lime infused vodka, lychee & fresh lime	21

night cap & digestifs

mango & limecello. housemade, over ice with a twist	11
rum old fashioned. dark rum, grand marnier, coconut sugar, chocolate bitters	22
whiskey & macadamia sour. whiskey, frangelico, sours, toasted macadamia	24

non-alcohol

seedlip spring garden spritz. seedlip garden, cucumber, rosemary, thai basil & soda	17
loose leaf iced tea. freshly brewed daily with local honey	9
mango tango. frozen mango, honey, coconut & lime	14

beer

heaps normal xpa 0.05%	10	local	hemingways canecutter mid strength	10
balter captain sensible mid strength	10		hemingways prospector pilsner	12
peroni nastro mid strength	10		hemingways pitchfork betty's pale ale	12
great northern original	10		barrier reef brewery hop turtle ipa	12
goat lager	10			
stone & wood pacific ale	12		willie smith traditional apple cider	14
balter easy hazy pale ale	12		monteiths crushed apple cider	10
corona extra	10		little dragon ginger beer	

12

tiger lager	12	matso's mango beer	12
weihenstephaner pilsner 500ml	19	nunu stubby cooler	10

food of the sun
vegan

100% organic sourdough, olive oil & salt	5
peanut & papaya relish, pomelo, betel leaf & finger lime	9
warmed corioler olives	16
watermelon jerky, mango, jungle juice & coconut	27
pickled shiitake, spring onion & radish	27
pumpkin, sweet potato & chickpea curry, aromatic herbs, crispies & rice	32
deluxe fried rice, mushrooms, beans, wombok & spring onion	39
iceberg lettuce, herb oil, avocado citrus & macadamia	15
snake beans, green oil, hot sauce	14
market greens citrus	16
fried zucchini, our salsa, ginger caramel & sesame	17
hand cut chips, vinegar & salt	12
bbq corn, zaatar & citrus	12

food of the sun

gluten free

pacific oyster freshly shucked with lime & lacto tomato dressing	8
warmed coriolo olives	16
melaleuca smoked fish, peanut & papaya relish, betel leaf & salmon pearls	9
caramelised duck ham & molasses pineapple stick	8
coconut roast pork rib, pineapple caramel & hot sauce	12
duck fried rice, pork, beans & egg	39
victorian lamb, macadamia, spiced pumpkin & chilli jam	56
butter poached reef fish, eggplant, chilli jam & salted cucumbers	54
bbq beef striploin, jungle butter, tiger prawns & betel leaves	58
wok-fried fnq chilli mudcrab, coconut curry, market greens & all the trimmings	148
200g 9+ms, "the phoenix" wagyu striploin, clohesy river mushrooms, bone sauce	138
iceberg lettuce, herb oil, citrus & macadamia	15
snake beans green oil, hot sauce & feta	14
bbq cabbage, peanut & pineapple curry	17
rusty's market greens, citrus & mushroom	16
hand cut chips & salt	12
battered bbq corn, zaatar & citrus	12