

**nu nu**

welcome to paradise

## sherry &amp; aperitif

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| 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

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| tropo spritz. distil on the hill mandarin gin, thai basil, citrus oleo saccharum, lemon & pet nat        | 19 |
| nunu gin & tonic. narrow tracks gin, curry leaf, aromatic spices & tonic                                 | 19 |
| blood orange gin sour. blood orange gin, lemoncello, 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 & tajin salt                    | 23 |
| 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 &amp; digestifs

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| 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

|  |    |
|--|----|
| lyres sunset. lyres Italian orange, black tea & tonic                  | 17 |
| seedlip spring garden. seedlip garden, cucumber, rosemary & thai basil | 17 |
| loose leaf iced tea. freshly brewed daily with local honey             | 9  |
| berry tango. frozen berries, honey, coconut & lime                     | 14 |

|                                      |    |                                       |    |
|--------------------------------------|----|---------------------------------------|----|
| beer                                 |    | local                                 |    |
| heaps normal xpa 0.05%               | 10 | hemingways canecutter mid strength    | 10 |
| balter captain sensible mid strength | 10 | hemingways prospector pilsner         | 12 |
| great northern original              | 10 | hemingways pitchfork betty's pale ale | 12 |
| stone & wood pacific ale             | 12 | barrier reef brewery hop turtle ipa   | 12 |
| coopers pale ale                     | 12 |                                       |    |
| balter hazy ipa                      | 12 | matsos mango beer                     | 12 |
| corona extra                         | 10 | little dragon ginger beer             | 12 |
| monsuta okinawa dry                  | 12 | willie smith traditional apple cider  | 14 |
| weihenstephaner pilsner 500ml        | 18 | nunu stubby cooler                    | 10 |

**food of the sun**

december

|  |     |
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| 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   |
| crispy prawn legs, mungali ricotta, spiced tomato relish                             | 16  |
| spanner crab, avocado, lime & butter brioche   | 16  |
| julatten pork & green olive mortadella, pickle juice, buffalo mozzarella & toast     | 26  |
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| raw yellowfin tuna, white sesame, gochujang, sunchokes                               | 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, mushroom tare, kombu & pickled radish                            | 54  |
| victorian lamb, macadamia, spiced pumpkin & kasundi                                  | 54  |
| spiced duck, radicchio, onion jam, rhubarb & pickles                                 | 52  |
|  |     |
| wok-fried fnq chilli mudcrab, coconut curry, hand rolled noodles & all the trimmings | 148 |
|  |     |
| iceberg, green goddess mayo & macadamia  | 15  |
| crispy fried potato, roasted & pickled onion, cured egg yolk                         | 16  |
| mareeba honey roasted carrots, black garlic & sunflower seeds                        | 17  |
| fried zucchini, our chilli salsa, ginger caramel & sesame                            | 17  |
| hand cut chips, vinegar & salt   | 12  |
| blackened tablelands cabbage, pineapple & peanut curry                               | 18  |
| rusty's market greens, citrus & soy  | 16  |
| miso buttered corn   | 10  |
|  |     |
| young coconut, frozen passionfruit curd, monkey butter, hibiscus 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  |