

<b>nu</b>	
welcome to paradise	
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. 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, 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 & tajin salt	23
pineapple & ginger mojito. white rum, pineapple & ginger syrup, lime, vietnamese mint	23
coconut & pandan daiquiri. coconut fat washed rum, pandan leaf, lime	21
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	
grapefruit & lemongello. 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 prospector pilsner	12
balter captain sensible mid strength	10
hemingways pitchfork betty's pale ale	12
goat lager	10
barrier reef brewery hop turtle ipa	12
great northern original	10
barrier reef brewery arlington amber ale	12
balter hazy ipa	12
other	
stone & wood pacific ale	12
matsos ginger beer	12
corona extra	10
willie smith traditional apple cider	14
nunu stubby cooler	10

<b>food of the sun</b>	
100% organic sourdough, whipped mungali butter & smoked salt	5
warmed coriole olives	16
pacific oyster freshly shucked with lime	8
caramelised duck ham & molasses pineapple stick	9
sticky bushy creek beef & crispies	8
melaleuca smoked fish, peanut & papaya relish, betel leaf & salmon pearls	9
bbq scallop, green masala, smoked yoghurt	9
spanner crab, avocado, lime & butter brioche	16
crispy prawn legs, mungali ricotta, spiced tomato relish	16
rusty's market raw & pickled vegetable, sesame cream, crispy chilli	17
bbq octopus, fish bone caramel, seaweed butter & daikon	22
raw yellowfin tuna, ricotta, mirepoix, salmon pearls & toast	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
slow roasted beef short rib, mustard, fermented peppers & hazelnut	54
victorian lamb, macadamia, spiced pumpkin & kasundi	54
spiced duck, roast onions, rhubarb & pickles	52
roast pork belly ssam, chilli relish, miso, leaves & jasmine rice	52
kimbely station 550g striploin, jungle butter & crispy leaves	102
wok-fried fnq chilli mudcrab, coconut curry, hand rolled noodles & all the trimmings	148
bushy creek spring lamb 'family roast', barley, mint sauce, fennel & fetta salad	126
iceberg, green goddess mayo & macadamia	15
crispy fried potato, roasted & pickled onion, cured egg yolk	16
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
mareeba honey roasted carrots, black garlic & sunflower seeds	17
snake beans, green oil, hot sauce & ricotta	14
miso buttered corn	10
young coconut, frozen passionfruit curd, monkey butter, butterfly pea flower granita	17
rainforest honey & macadamia tart, daintree vanilla ice cream	21
sumac spiced pears, white choc crumb & mac ice cream	19
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

nu nu

welcome to paradise

**coffee - t2 tea**

5/6

alternative milks - soy, oat, almond, zymil

1

**smooth stuff**

banana, blueberry, milk & honey 12  
acai, coconut, banana & passionfruit 14  
pineapple, lychee, mango, coconut  
cream & passionfruit 12

**fresh juice**

green juice – cucumber, ginger,  
apple & spinach 11

**build your own**

12

orange, apple, ginger, beetroot,  
watermelon, carrot, pineapple

mimosa. fresh oj & bubbles 15

our bloody mary. 24

springseed sweet pea moscato 10

\*from 10am

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

tomato toast, buffalo mozzarella & green oil 18

clohesy mushroom toast, tilsit & pickled onion 18

cassava hash brown, avocado, beet relish, whipped feta & poached eggs 30

spanner crab omelette, greens, ginger caramel & white pepper broth 34

coconut crumpet, coconut caramel, roast banana, monkey butter & coconut sorbet 27

chilli beef & beans, fried eggs, toasted tortilla & lime 27

stockmans free range eggs (2) 8

hot buttered nu nu sourdough toast 6

chorizo 9