

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

nu nu breakfast		
<b>coffee - t2 tea</b>		5/6
alternative milks - soy, oat, almond, zymil		1
<b>smooth stuff</b>		
banana, blueberry, milk & honey	12	
acai, coconut, banana & passionfruit	14	
pineapple, lychee, mango, coconut		
cream & passionfruit	12	
house made iced tea or soda special	9	
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 coriolo 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, 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 & 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	
balter captain sensible mid strength	10	hemingways canecutter mid strength	10
peroni nastro mid strength	10	hemingways prospector pilsner	12
great northern original	10	hemingways pitchfork betty's pale ale	12
goat lager	10	barrier reef brewery hop turtle ipa	12
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