



NINGALOO REEF RESORT

BREAKFAST: 7:30-10:30AM

LUNCH: 11:30-2:30PM

DINNER: 5:30-8:30PM

SMALL / SHARES

CRISPY SQUID SALAD <i>fresh chili, nam jim sauce, lime</i> DF	20
GARLIC COB LOAF <i>balsamic & dukkha</i> V	13
GARLIC COB LOAF <i>bacon & mozzarella</i>	17
THAI CHICKEN WINGS <i>sweet & sticky sauce</i> DF	18
POPCORN CHICKEN BITES <i>chipotle mayo</i>	16
BRUSCHETTA <i>smashed avocado, tomato, onion, fetta, balsamic vinegar</i> V	17
PANKO CRUMBED CAMEMBERT <i>cranberry sauce</i> V	20

SALADS

SMOKED SALMON <i>with avocado, capers, red onion, tomato, dijon dressing</i> GF	23
PIRI-PIRI CHICKEN <i>with sweetcorn, tomato, tzatziki</i> GF	23
CUMIN ROASTED PUMPKIN <i>with spinach, fetta, pine nuts</i> GF, V, VEO	20

PIZZAS

MARGHERITA <i>mozzarella, basil oil</i> V	21
FOUR CHEESE <i>mozzarella, castello blue, parmesan, goats</i> V	27
CARNIVORE <i>bacon, ham, chicken, beef, spanish onion</i>	27
ALOHA <i>ham, pineapple, mozzarella,</i>	23
PRAWN & CHORIZO <i>rockette, chili flakes</i>	27
YEAH THE BAY <i>garlic prawns, cherry tomato, aioli, EVOO base</i>	26
GLUTEN FREE BASE	2

GF gluten free | **V** vegetarian | **VE** vegan | **DF** dairy free | **O** option

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MAINS

INDIAN STYLE CHICKPEA CURRY <i>basmati rice & poppadum</i> GF, VE	26
BEER BATTERED SPANISH MACKEREL <i>chips, salad, tartare</i>	28
300G PORTERHOUSE STEAK <i>chips, salad and jus</i>	40
PAN SEARED BARRAMUNDI <i>mango salad, fresh chili, avocado salsa</i> GF, DF	38
CHILLI PRAWN PASTA <i>chili, tomato, olive oil, parmesan</i>	29
CREAMY MUSHROOM PASTA <i>broccolini, mixed herbs, coconut cream</i> VE	24
<i>add chicken</i>	5
PAD THAI <i>rice noodles, peanuts, egg</i> V	22
<i>add chicken</i>	5
<i>add prawns</i>	7

BURGER BAR

served with crunchy fries

SWEET POTATO & LENTIL <i>asian slaw, sweet chili sauce, jalapeno</i> VE	22
CAJUN FRIED CHICKEN <i>swiss cheese, honey soy sauce, cajun mayo</i>	25
AMERICANA <i>wagyu patty, bacon, american cheese, mustard, ketchup, pickles</i>	28
BBQ PULLED PORK <i>housemade BBQ sauce, swiss cheese, slaw</i>	25

PARMYS

served with crunchy fries and salad

CLASSIC <i>sliced ham, napoli sauce, mozzarella</i>	28
GARLIC PRAWN <i>sliced ham, prawns and garlic cream sauce, mozzarella</i>	32
MEXICAN <i>with sliced ham, taco sauce, corn, sour cream, mozzarella jalapeno</i>	30

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