

NINGALOO REEF RESORT

BREAKFAST: 8:00-10:00AM

LUNCH: 12:00-2:30PM

DINNER: 5:30-8:30PM



SMALL / SHARES

CRISPY SQUID <i>fresh chili, nam jim sauce, lime</i> DF	20
GARLIC COB LOAF <i>balsamic & dukkha</i> V	14
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	18
PANKO CRUMBED CAMEMBERT <i>cranberry sauce</i> V	20

MAINS

INDIAN STYLE CHICKPEA CURRY <i>basmati rice & poppadum</i> GF, VE	26
BEER BATTERED SPANISH MACKEREL <i>chips, salad, tartare</i>	28
PAN SEARED BARRAMUNDI <i>mango salad, fresh chili, avocado salsa</i> GF, DF	38
CHILLI PRAWN PASTA <i>chili, tomato, olive oil, parmesan</i>	32
CREAMY PASTA <i>broccolini, mushroom, coconut cream</i> ADD chicken +6 VE	25
PIRI-PIRI CHICKEN SALAD <i>with sweetcorn, tomato, tzatziki</i> GF	25
ROASTED PUMPKIN SALAD <i>with spinach, fetta, pine nuts</i> GF, V, VEO	22
300G PORTERHOUSE STEAK <i>chips, salad & jus</i>	39
CLASSIC PARMY <i>sliced ham, Napoli sauce, mozzarella</i>	29
PAD THAI <i>rice noodles, peanuts, capsicum, chilli, egg</i> V	22
<i>ADD Prawns +8 ADD Chicken +6</i>	

BURGER BAR

served with crunchy fries

SWEET POTATO & LENTIL <i>asian slaw, sweet chili sauce, jalapeno</i> VE	23
CAJUN FRIED CHICKEN <i>swiss cheese, cajun mayo, slaw</i>	25
AMERICANA <i>wagyu patty, bacon, american cheese, burger sauce, pickles</i>	28
BBQ PULLED PORK <i>housemade BBQ sauce, swiss cheese, slaw</i>	25

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