
MAINS

Slow roasted pork belly (GF) \$36

Potato mash, broccolini, green beans, jus, kakadu plum & apple relish.

Wild thyme marinated chicken breast (GF) \$34

Kiev cut chicken breast, sweet potato rosti, seasonal greens, & bush tomato butter.

Chargrilled 300g sirloin (GFO) \$40

Pasture-fed, sauteed baby potatoes, broccolini, green beans, shiraz jus & saltbush hollandaise.

Slow braised beef cheek (GF) \$34

Braised in barossa shiraz, native herbs and spices, served with mash, green beans, broccolini.

Barramundi fillet (GF) \$38

Grilled Humpty Doo Barramundi, served with coconut rice, broccolini, persian curry.

Crocodile & prawn laksa (GF) \$34

Malaysian coconut laksa, king prawns, crocodile fillet, vermicelli noodles, asian greens, served with fresh coriander mint, chilli & bean shoots.

Saltbush dukkah crusted kangaroo fillet (GF) \$38

Chargrilled, served with sauteed baby potatoes, green beans, broccolini, roasted beetroot & quandong jus.

Humpty Doo barramundi wings (GFO) \$28

Chilli lime marinade, roasted and served with a garden salad & fries.

Ancient grain salad (V) \$26

Spiced freekeh with green lentils, almonds, pine nuts, mixed with fresh tomato, cucumber, celery, onion, fresh herbs. Topped with marinated fetta cheese & avocado.

DESSERTS

Sticky date pudding \$14

Butterscotch sauce & vanilla bean ice-cream.

Lemon myrtle and coconut pannacotta (GF) \$14

Fresh berries.

Dark chocolate and wattle seed tiramisu \$14

Biscoff cheesecake \$14

Trio of native gelato (GF) \$14

Cheese plate (GFO) \$26

'Maggie Beers' triple cream brie, surprise bay cheddar, roaring forties blue cheese, quince paste, crackers and dried muscatels.

Please see specials board for todays vegetarian special.



WILPENA POUND
RESORT

(V) - Vegetarian (GFO) - Gluten free option (GF) - Gluten Free

ENTREES

Rustic bread (V) \$12

Char-grilled sourdough, caramelised bush tomato balsamic & saltbush dukkah.

House-made cob loaf (V) \$11

With bush tomato butter, garlic & herb butter.

'Maggie Beers' triple cream brie (V) \$18

Crumbed and fried, quandong jam, baby rocket, and candied walnuts.

Bush tomato balls (V) \$18

Crispy fried spicy bush tomato and cream cheese balls, served with a spiced bush tomato relish.

Soup of the day (GFO) \$12

Served with crusty bread.

Spiced South Australian lamb meatballs \$18

Couscous cakes, grilled flatbread, hommus, kalamata olives and mint yogurt.

Flinders gin cured salmon (GFO) \$22

Pickled cucumber, fresh dill, capers, crème fraiche & salmon roe.

Crocodile & lemon myrtle dumplings \$20

Served with a ginger broth, toasted sesame seeds, bean shoots, spring onion.

SIDES

Bowl of chips \$10

Served with aioli & tomato sauce.

Sweet potato chips \$14

Served with sour cream & sweet chilli sauce.

Green Side Salad (GF) \$10

Fresh Seasonal Vegetables (GF) \$12

Please see specials board for today's vegetarian special.
