



TUCKER



**MADE TO ORDER
DESIGNED TO SHARE**



Snacks

Spring Roll of the Week (2) 15

Yuzu mayo

Fries (V, DF) 10

Tucker salt

Roasted Mix Nuts (GF, DF, V) 8

Caramelized galangal relish

Sweethearts Croc bites (DF) 24

Snapper Numus (DF, GF) 20

Coconut lime dressing, smoked paperbark oil, rice cracker

Prawn Toast 18

Sriracha lime mayo

Burrata (GF, V) 22

Charred tomato and chilli romesco, crushed roasted nuts, lime herb oil

Kangaroo Tataki (GF, DF) 22

Smoked soy dressing, pickled muntrie

Charred Cabbage (V, GF) 14

Garlic yogurt, roasted macadamia

Kangaroo Tail Croquette (2) (DF) 12

Chimichurri

Lamb Ribs (DF) 18

Tamarind glaze

Skewers (2 pc)

Calamari (GF) 12

XO sauce in brown butter

Rump Cap (GF) 14

Pepperberry, bush tomato, kewpie

Pork Belly (GF, DF) 14

Davidson plum BBQ glaze, salty plum puree

Chicken (GF) 12

Native thyme, lemon myrtle, garlic

Char Grilled Prawns 10

With a mango chutney

Chicken Satay (DF) 12

House made satay marinade

Haloumi (V,GF) 12

In a honey and paprika marinade

Add Flat Bread (V) 8

Herb oil



Pizza & Breads

Swap to a gluten free pizza base +\$4

Camp oven Damper 12

Cultured butter

Flat Bread (V) 8

Herb oil

Confit Garlic Pizza 22

Mozzarella, confit garlic and red sauce

The Original 24

Margherita

Classic Pepperoni 24

Traditional pepperoni pizza

Sunset Supreme 24

Bacon, capsicum, mushroom, anchovies, olives

Harbour Heatwave 27

Prawn, chorizo, fermented chilli sauce

Territory Tropicana 25

Pork and pineapple

The Ducks Nuts 27

Confit duck leg, hoisin, capsicum

The Italian Job 27

Prosciutto, parmesan, rocket, mushroom

Mango Season 27

Garlic prawn, red onion, mango BBQ sauce

Red Centre (V) 25

Olives, red onion and feta

The Outback (V) 28

Sautéed mushroom mix, black truffle and cheese



Small Plates

Furikake Focaccia (V) 12

Japanese seasoning blend, tahini dip

Korean Hot Wings (GFO) 18

Crispy chicken wings coated in a Gochujang hot sauce

Garlic Butter Prawns 22

With mango BBQ sauce with jasmine rice

Crispy Fried Eggplant Chips (VG,GF) 18

Black vinegar caramel

Szechuan Fried Calamari (GF) 21

Crispy chilli salsa, lime aioli

Kimchi and Pork Steam Bun (each) 9

With Korean soy sauce and kimchi mayo

Croc Bites (GF) 24

Crispy spiced crocodile tail, spice mayo





Steaks

All served with chips and salad or mash and veg

Rump Cap 250g (GF) **38**

Rump 250g (GF) **28**

Eye Fillet 300g (GF) **48**

Sirloin 300g (GF) **42**

1.25kg Tomahawk (GF) **100**

With a miso Hollandaise sauce and fries
For 2 people or more | 40 min wait

KICK IT UP A NOTCH

**Wagyu Scotch Fillet
Marble Score 8-9 250g (GF)** **65**

Parmesan mashed potato with
spring onion and broccolino

SAUCES (GF)

Gravy, peppercorn, mushroom,
creamy mustard, chimichurri

3

Mains

**Crispy Skinned Barramundi Yellow
Curry (GF)** **35**

Asian greens, jasmine rice

Master Stock Pork Belly Stir-Fry **32**

Mixed vegetables with Hokkien
noodles

Crispy Duck Breast (GF) **38**

Bitter orange purée, orange
segments, bok choy, tamarind sauce

Satay Beef Short Rib **38**

With broccolini, jasmine rice and a
satay reduction sauce

Vegetarian Tofu Noodles (VG,GFO) **26**

Fried tofu, rice noodles, vegetables



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