



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	

TUCKER MENU AVAILABLE:

Thursday:
from 5.30pm

Friday – Sunday:
12.30pm – 2.30pm & from 5.30pm



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 <i>For 2 people or more 40 min wait</i>	

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	