



N'Gurra Lounge

Wildlife Retreat

PIZZA

Available from 12pm until 10pm

Classic margherita, Fior di Latte mozzarella, tomato, basil <i>v</i>	24
Ham & mushroom, mushrooms, ham, Fior di Latte mozzarella	27
The N'gurra, chicken, macadamia nut pesto, Warrigal greens, lemon myrtle, mountain pepper, Fior di Latte mozzarella	28

SNACKS

Available from 2pm

Beetroot buckwheat falafels, sheep's labneh, herbed salad, cucumber <i>v, gf</i>	22
Zucchini, chickpea, sunrise lime, hot honey <i>v, df</i>	24
Fried chicken burger, raw root slaw, Gochujang mayonnaise, fries	31
Pulled pork burger, raw root slaw, BBQ sauce, fries	31
Fries, chipotle aioli <i>gf, nf, df, v, vg</i>	15

DESSERTS

Cold chocolate sundae, Amphora chocolate ice cream coconut cake, salted caramel <i>gf, nf</i>	19
Crème Brûlée tart, vanilla custard, fresh berries, river mint <i>v, nf</i>	18
Australian artisan cheese selection (for two to share) quince paste, lavosh <i>v</i>	36

v - vegetarian, vg - vegan, gf - gluten free, df - dairy free, dfo - dairy free option available, nf - nut free, nfo - nut free option available, gfo - gluten free option available

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

COCKTAILS

Balmoral Breeze <i>Spritz</i>	24
Makrut lime infused Bombay Sapphire Gin, Unico Zelo Limoncello, See Saw Prosecco, lemon, soda	
Me-Gal's Night Out <i>Cosmopolitan Twist</i>	24
Grey Goose Vodka, Saint Germain Elderflower Liqueur, watermelon, lemon myrtle syrup, lime, aquafaba	
Hello Possums! <i>Martini</i>	26
Four Pillars Olive Leaf Gin, Chambers 'Rosewood' Dry Flor Apera, Maidenii Dry Vermouth, olives	
Harbour Hottie <i>Margarita Twist</i>	25
Patron Silver Tequila, Marie Brizard Triple Sec, grapefruit, lime, Reál Agave, tabasco, tajin salt	
Cockatoo Punch <i>Tiki</i>	23
Bacardi Spiced Rum, Bacardi Carta Blanca Rum, orgeat (almond*), Poor Tom's 'Imbroglia' Amaro, pineapple, lime, mint, Bundaberg Ginger Beer (*nut free option available upon request, may contain traces)	
Squawky Cauldron <i>Sour</i>	23
Dewar's 12.y.o. Whisky, Davidson Plum syrup, lemon, aquafaba	
Tassie Devil <i>Aussie Negroni</i>	22
Archie Rose 'Straight Dry' Gin, Applewood Distillery Økar 'Island' Bitter, Maidenii Dry Vermouth, orange	
Mosman Fashioned <i>Old Fashioned Twist</i>	26
Buffalo Trace Bourbon, wattle seed, Beechworth honey*, Australian Bitters Co. Aromatic Bitters, orange (*vegan option available upon request)	

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BEERS

Heineken 0.0% Lager	8
Heaps Normal ‘Quiet’ XPA Non Alc Beer <0.5%	9
Hahn Premium Light Lager	10
Heineken Lager	13
White Rabbit Dark Ale	14
Stone & Wood ‘Pacific’ Ale	14
James Squire ‘150 Lashes’ Pale Ale	13
Little Creatures Dry Apple Cider	12

MOCKTAILS

Uluru Sunset Lyre’s ‘Italian Orange’ Spritz, Lyre’s Classico, soda, orange	17
Crocodile Tears Lyre’s Agave Reserva, Fever Tree Clementine tonic, Beechworth honey, lemon	16
Koala Cooler Non 3 Toasted Cinnamon & Yuzu, mint, lemon myrtle syrup, lime, Bundaberg Ginger Beer	15

NO-LO

NON 3 - Toasted Cinnamon and Yuzu, VICTORIA <i>100ml Served over ice (Halal Friendly)</i>	12
NON 4 - Roasted Beetroot & Sancho, VICTORIA <i>125ml Sparkling (Halal Friendly)</i>	12
Lyre’s ‘Classico’ Sparkling, AUSTRALIA <i>125ml</i>	12
Altina Finger Lime Sauvignon Blanc, AUSTRALIA <i>150ml</i>	12

SPARKLING & CHAMPAGNE

G | B

NV	See Saw ‘Organic’ Prosecco, <i>Orange, NSW</i> <i>vg, s</i> <i>Zippy & dry aperitif style - white flowers, citrus & pear notes</i>	17 75
NV	House of Arras ‘Blanc de Blancs’, <i>Tasmania s</i> <i>Method traditional (Champagne method)</i> <i>Racy, thirst-quenching style - lemon curd, fresh sourdough, creamy mousse, sea spray with a clean finish</i>	24 125
NV	Mumm x Tasmania ‘Brut Prestige’, <i>Tasmania</i> <i>Method traditional (Champagne method)</i> <i>Citrus blossom, fresh red apple & white plum, generous palate with chalky dry finish</i>	18 85
NV	G.H. Mumm ‘Cordon Rouge’, <i>Champagne, France</i> <i>vg, s</i> <i>Classic - brioche, vanilla, ripe yellow & white peach, honey, moreish mousse</i>	29 150

ROSE & SKIN CONTACT

2023	Handpicked Wines ‘Trial Batch’ Nebbiolo Rose <i>Pyrenees, VIC</i> <i>vg, s</i> <i>Dry style - rose petal, refreshing citrus, savoury palate</i>	17 80
2024	The Somm + The Winemaker ‘Skinny’ Field Blend <i>Orange, NSW</i> <i>Pink grapefruit, orange peel, bruised apricot & gentle tannin</i>	20 95

CHILLED RED

2023	Dreaded Friend Grenache, <i>Central Ranges, NSW</i> <i>vg, o, s</i> <i>(served chilled)</i> <i>Medium bodied with juicy fresh cranberry, raspberry, Morello cherry, subtle spice</i>	19 90
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WHITE WINE

		G B
2024	Nick O'Leary Riesling, Canberra District, NSW <i>s</i> <i>Dry, light, lemon-lime tang and crisp green apple</i>	16 75
2023	Philip Shaw 'No.19' Sauvignon Blanc, <i>Orange, NSW</i> <i>Tropical fruit, fresh cut grass, glossy palate</i>	18 85
2023	Margan 'Ceres Hill' Albariño, <i>Hunter Valley, NSW</i> <i>vg, s</i> <i>Pinot Gris drinkers – try something different</i> <i>Lemon balm, nashi pear, white peach & a salty mineral note</i>	21 95
2023	Oakridge 'Hazeldene' Chardonnay, <i>Yarra Valley, VIC</i> <i>vg, s</i> <i>Citrus blossom, preserved lemon, white peach, hazelnut, flint</i>	24 110

RED WINE

2024	Storm Bay Pinot Noir, <i>Coal River Valley, TAS</i> <i>vg</i> <i>Juicy raspberries, hibiscus, dried autumn leaves, silky tannins</i>	18 85
2023	Dal Zotto Sangiovese, <i>King Valley, VIC</i> <i>s</i> <i>Pizza wine! - medium bodied, sweet & sour cherry, sage, thyme</i>	18 85
2022	Elderton 'Estate' Shiraz, <i>Barossa Valley, SA</i> <i>vg, s</i> <i>Hearty classic – jammy plum, cacao, licorice & spice notes</i>	20 95
2019	Handpicked Cabernet Sauvignon, <i>Coonawarra, SA</i> <i>s</i> <i>Fuller bodied with blackcurrant, milk chocolate, mint, leathery long tannins</i>	17 80

DESSERT WINE & FORTIFIED

2024	Frogmore 'Iced' Riesling, <i>Coal River Valley, TAS (375ml)</i> <i>vg</i> <i>Palate cleansing - white flowers, sweet green apple, lychee, clean finish</i>	18 85
2022	Robert Stein 'Botrytis' Semillon, <i>Mudgee, NSW (375ml)</i> <i>s, o</i> <i>Sticky citrus marmalade, honey, ginger, peach & spice</i>	16 75
NV	Chambers 'Rosewood' Tawny, <i>Rutherglen, VIC (750ml)</i> <i>s, o</i> <i>Indulgent - Christmas cake spice, sweet baked plum, fig, preserved orange</i>	12 80

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VERMOUTH & BITTERS *45ml*

Lillet Blanc	France	9
Noilly Pratt	France	9
Crapano Antico Formula	Italy	10
Aperol	Italy	10
Campari	Italy	10
Økar 'Island' Bitter	Adelaide Hills, SA	12
Poor Tom's 'Imbroglia' Amaro	Marrickville, NSW	14

VODKA

Archie Rose 'True Cut'	Sydney, NSW	13
Cape Grim 666 'Autumn Butter'	Tasmania	14
Belvedere Pure	Poland	13
Grey Goose	France	15

GIN

Archie Rose 'Straight Dry'	Sydney, NSW	13
Archie Rose Signature	Sydney, NSW	14
Brookies 'Byron Dry'	Byron Bay, NSW	14
Papa Salt 'Coastal'	Byron Bay, NSW	14
Manly Spirits Co. 'Coastal'	Manly, NSW	14
Four Pillars 'Olive Leaf'	Yarra Valley, VIC	15
Four Pillars 'Bloody Shiraz'	Yarra Valley, VIC	16
Tanqueray	Scotland	13
Tanqueray No. Ten	Scotland	16
Bombay Sapphire	England	13
Hendricks	Scotland	15
Roku 'Signature' Gin	Japan	14
Roku 'Sakura Bloom' Gin	Japan	16

RUM

Bacardi Carta Blanca	Puerto Rico	13
Bacardi Spiced	Puerto Rico	13
Bacardi Ocho 8y.o.	Puerto Rico	13
Havana Club Añejo 7 Años	Cuba	15
Brix Spiced Rum	Surry Hills, NSW	14

TEQUILA

Corazon Blanco	Mexico	14
Corazon Reposado	Mexico	14
Espolon Reposado	Mexico	15
El Jimador Reposado	Mexico	15
Patron Silver	Mexico	15
Patron Anejo	Mexico	18
Patron XO	Mexico	16

WHISK(E)Y

Starward 'Two Fold'	Melbourne, VIC	15
Starward 'Nova Single Malt'	Melbourne, VIC	18
Johnnie Walker Black Label	Scotland	13
Glenmorangie 10yr The Original	Scotland	15
Glenmorangie 14yr Quinta Ruban	Scotland	16
Laphroaig 10yr	Scotland	15
Oban 14yr	Scotland	16
Nikka 'From The Barrel'	Japan	25

BOURBON & TENNESSEE WHISKEY

Buffalo Trace	Kentucky	14
Maker's Mark	Kentucky	15
Jack Daniel's No.7	Tennessee	13
Gentleman Jack	Tennessee	14

COGNAC *30ml*

Hennessy VSOP	France	15
Hennessy XO	France	40

DIGESTIF *45ml*

Unico Zelo Limoncello	Adelaide Hills, SA	10
Poor Tom's 'Imbroglia' Amaro	Marrickville, NSW	14
Rhubi 'Mistelle de Rhubarbe'	Victoria, Australia	12

LIQUEURS *30ml*

Baileys	Ireland	10
Mr. Black Coffee Liqueur	Australia	10
Grand Marnier	France	12
Disaronno Amaretto	Italy	12

TEA & COFFEE

Genovese Coffee - Fair Trade, Organic Blend from Papua New Guinea

Espresso, Long Black	5
Piccolo, Macchiato	5.5
Flat White, Latte, Cappucino, Hot Chocolate, Mocha	6

Teadrop - Member of the Ethical Tea Partnership dedicated to Sustainability

English Breakfast, Supreme Earl Grey, Peppermint, Oriental Jasmine Green, Chamomile, Lemongrass & Ginger	6
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