

DINNER



STARTERS

saltbush garlic bread 6.5

saltbush dukkah crusty ciabatta | EVOO | sticky bush tomato balsamic 8.5

sweet potato wedges lemon aspen aioli 8.5

emu liver pate | pangkarra lavosh wafers 16.5

'our signature' feral antipasto 38.5

'orraroo' smoked kangaroo | 'mathies' camel mettwurst
housemade emu pate | goats cheese | flinders range bush tomato chilli jam
kalamata olives | chargrilled vegetables | warm ciabatta

MAINS

'F.M.G' | the feral mixed grill 38.5

kangaroo fillet | emu mignon | camel sausage | roast smashed potato
red wine native pepper leaf jus

spencer gulf king george whiting 1 piece 26 / 2 piece 35

beer battered tartare | chips | salad grilled lemon | steamed greens

chargrilled 300g porterhouse steak 42

skordalia | kale | red wine pepperleaf jus

anise myrtle red curry of goat 35

steamed jasmine rice | fried shallots | coriander | water chestnuts

orraroo kangaroo schnitzel 28.5

bush tomato chilli jam | chips | salad

chargrilled kangaroo fillet 38

sweet potato puree | saltbush gnocchi | warrigal greens

red wine chilli quandong jus

poached chicken breast quinoa salad 30

danish fetta | roast pumpkin | spanish onion | baby spinach leaves | pecan
nuts | pepita seeds | maple dressing

vegetarian version 24

SIDES

chips sm 5.5 | large 8.5 steamed seasonal greens 12

green salad sm 5.5 | large 8.5

TO FINISH

quandong crumble pie roast almond quandong gelato | pouring cream 16.5

belgian waffle butterscotch sauce | vanilla bean gelato 14.5

churros chocolate wattleseed sauce | salted caramel macadamia gelato 14.5

150ml dessert jar 'gelista' gelato 7.5

blood orange & dark chocolate | ricotta fig & honey | salted caramel macadamia
coconut raspberry swirl

sampling the prairie hotel "cult" feral food menu has been recognised as 1 of 20
"unmissable outback experiences"