



SERVING FROM  
6PM - 8PM

# PRAIRIE HOTEL

15% SURCHARGE  
ON SUNDAYS &  
PUBLIC HOLIDAYS

## SHARE PLATES

### SALTBUSH DUKKAH

macadamia & saltbush spice,  
foccacia, cold press olive oil,  
bush tomato balsamic glaze  
16 VG, OG

### BEETROOT HUMMUS

chickpea & tahini dip,  
crispy saltbush, sumac,  
raisins & olive oil bread  
16 VG, OG

### FERAL ANTIPASTO

camel metwurst, roo pastrami, emu  
pate, goat chevre, bush tomato chilli  
jam, vegetables, saltbush dukkah, bush  
tomato balsamic olive oil & foccacia  
50

### ROO TAIL

braised and fried tail pieces  
in our sweet & sour bush  
tomato sauce  
21 GF, DF

### GRILLED HALOUMI (3)

quandong emulsion,  
saltbush dukkah, sweet  
pickled quandongs  
16 V, GF, OG

### EMU LIVER PATE

spiced muntries chutney,  
port wine jelly, lavosh  
19

### CROQUETAS (3)

creamy bechamel, crumbed  
& fried - changing flavour of  
the day  
15

### SPENCER GULF KING PRAWN (2)

fermented chilli & white  
miso butter, baby leaves,  
finger lime aioli  
18, GF

### FERAL FEAST BANQUET

let us feed you with a selection of our  
favourite dishes to share  
(min 2 persons, whole table required to  
participate)

62PP SHORT MENU OR  
85PP LONG MENU

## MAINS

### CHARRED KANGAROO LOIN

roasted sweet potato, native  
greens, dirt(y) lentil cassoulet,  
quandong jus  
45 GF, DF

### CHICKEN BREAST

red roasted BBQ chicken, dirt(y)  
white peas, charred radicchio,  
green oil, pan jus  
38 GF, DF

### FERAL GOAT ROGAN JOSH

kashmiri rice,  
sunrise lime pickle, raita  
38 GF (DF AVAIL)

### SALTBUSH PESTO PASTA

cavatelli, winter greens,  
parmesan  
28 (VG, GF, DF AVAIL)

### F.M.G. FERAL MIXED GRILL

charred roo fillet, camel boerewors  
sausage, emu rissole, mash potato,  
roasted mushroom, crispy saltbush &  
red wine jus  
52 GF

### PAN SEARED WHITING

saltbush dukkah crusted spencer  
gulf whiting, triple cooked potatoes,  
green leaves, beurre blanc, lemon  
38 GF

### BEEF EYE FILLET

250g, charred banana peppers,  
pressed potato, chives, jus  
52 GF

### CHARRED BROCCOLI

romesco, pickled shallots, toasted  
seeds, hazelnuts, native thyme oil,  
kohlrabi, rivermint slaw, leaves  
28 VG, GF

### SIDES

#### GREEN LEAVES

cos leaf, cucumber &  
almonds in chardonnay  
vinaigrette 12 VG GF

#### WINTER SPROUTS

house feral XO\* sauce  
14 GF \*contains seafood

#### POTATOES

triple cooked, lemon myrtle  
burnt butter, chives  
15 GF, V

#### CHIPS

prairie dust, ketchup  
13 VG, GF, DF

## SWEET

### QUANDONG PUDDING

golden syrup pudding,  
cream, quandong syrup  
18 V, OG

### CREME BRULEE

native citrus, poached quince,  
wattleseed shortbread  
18 (GF AVAIL)

### CHEESE

fresh & preserved fruit,  
quince paste, lavosh  
21 (V, GF AVAIL)

### GELATO

ask us about the flavour of  
the day  
8 (GF, DF AVAIL)

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS WHEN ORDERING

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, C - COELIAC, DF - DAIRY FREE

WE ARE A CASHLESS VENUE - CARD PAYMENTS ONLY