



Red Ochre Grill

Entrée

Aussie Damper (change to sourdough bread for \$12) **\$14**

Served with pan fried spicy chorizo on warm spinach, goats' cheese with bell peppers on the side topped with homemade marinade

Seared Scallops **\$16**

Served with smoked sweet potato puree topped with vinaigrette, together with some fresh rocket and shaved parmesan on the side

Kangaroo Carpaccio **\$15**

Thinly sliced smoked kangaroo served with crispy capers, sweet cabbage topped with some lemon zest with Spanish onion, rocket and shaved parmesan cheese drizzled with olive oil

Garlic bread **\$8**

Add cheese for an extra \$2

Potato Wedges **\$10**

Add cheese, bacon together with some sour cream and sweet chilli sauce (**extra \$4**)

Burgers

Aurora Special Burger **\$24**

Our very own special burger comes with a double Pattie, topped with caramelized onion, bacon, cheddar cheese, tomato, aioli and ketchup served with beer battered onion rings

The Aussie Steak Sandwich **\$24**

Slow-cooked scotch fillet topped with cheddar cheese, caramelised onion, beetroot relish, lettuce and tomato, chipolata mayonnaise on fresh sourdough bread served with steakhouse chips

Pulled Chicken Burger **\$22**

BBQ pulled chicken topped with house made apple and lettuce slaw with guacamole and chipotle mayonnaise embraced with brioche buns



Mushroom Haloumi Burger

\$22

Grilled marinated field mushroom filled with roasted capsicum, pumpkin, zucchini, pan fried haloumi, rocket and beetroot relish served with a side of Spicy Cajun topped potato wedges

Mains

Duck Leg glazed with Citrus and Tamarind

\$28

300g duck leg twice cooked served with autumn slaw topped with orange sauce

Slow cooked Angus Scotch 300g

\$38

Duck fat roasted chat potato, seasoned vegetables served with warm bearnaise sauce

Roasted Lamb Rack 350g (Cooked Medium Rare)

\$40

served with savoury sweet potato mash, mint green peas paste, and a side of grilled broccolini with garlic-rosemary jus

Beef Ribs

\$38

Served with mini buttered corn on the cob and house made slaw together with steak-house chips

Chicken Breast

\$28

Succulent pan-fried chicken breast in a creamy mushroom and boronia marsala sauce on a serve of pappardelle together with toasted sourdough bread

Northern Territory Specialities

NT Barramundi

\$30

Norther Territory Barramundi fillet served with pilaf rice; grazed baby carrots topped with lemon myrtle butter

Kangaroo Fillet

\$36

Marinated in spicy Asian marinade, served with filo pastry, braised sweet red cabbage and garlic-rosemary jus



Emu Burger or Crocodile Burger **\$26**
120g Pattie topped with bacon and mango mint chutney with cheddar cheese, lettuce, tomato served with steakhouse chips

Salad

Classic Thai Beef **\$18**
Spicy medium rare beef with Asian herbs, cucumber, fresh chilli

Crocodile Salad **\$22**
Crocodile seasoned with bush spices served with apple slaw and house dressing, Side of spicy mayo.

Smoked Kangaroo Salad **\$20**
Quinoa, spinach, red onion, beetroot, almond flakes and homemade dressing (choice of chicken available)

Buddha Bowl **\$18**
Warm chickpea, grilled broccolini, sweet corn, roasted zucchini, roasted carrot, beetroot wedges and Spanish leaves with sesame soy dressing and homemade yogurt
(Add Haloumi strips \$4)

Dessert

Warm Chocolate Brownie **\$12**
Served with hot chocolate sauce and thick cream

Affogato **\$10**
Espresso Shot topped with a scoop of vanilla ice cream

Warm Lemon Tart **\$12**
Served with anglaise custard and a scoop of vanilla ice-cream