

PRAIRIE on OCONNELL dinner menu



Sampling the Prairie Hotel's
“cult” feral food menu has
been recognised as 1 of 20
“unmissable outback
experiences”

PRAIRIE on O'CONNELL

dinner menu

PRAIRIE HOTEL

STARTERS

saltbush dukkah 8.5 crusty ciabatta - sthn flinders EVOO - sticky bush tomato balsamic

saltbush garlic bread 6.5

emu liver pate housemade pate & muntries chutney - lavosh 15

kangaroo chorizo bruschetta caramelised onion - capsicum 15

feral antipasto 35

smoked kangaroo & pastrami - emu liver pate - camel mettwurst goat cheese - bush tomato

chilli jam - chargrilled vegetables warm ciabatta **extra bread +3.5** **gluten free breads available**

vegetarian antipasto 24

goat cheese - bush tomato chilli jam - chargrilled vegetables kalamata olives - basil pesto - warm ciabatta

MAINS

grilled atlantic salmon rivermint pea puree - sweet potato chips 30

slow cooked harissa goat zesty lemon & quince pearl couscous 32

goat cheese tart caramelised onion - cherry tomatoes balsamic glaze - salad 20

FROM THE GRILL

the FMG - "feral mixed grill" 35

listed in the top 100 gourmet experiences in australia

kangaroo fillet - emu mignon - camel sausage roast smashed potato - red wine jus

350g chargrilled sirloin creamy blue cheese potato puree - jus 38

chargrilled kangaroo fillet chilli quandong jus - roast sweet potato 35

ON THE SIDE

garden salad - sm 5 / large 8.5

chips sm 5 / large 7.5

steamed seasonal greens 10

DESSERT

quandong crumble pie roast almond quandong gelato - cream 15

belgian waffle butterscotch sauce - vanilla gelato 12.5

PREMIUM CHEESES - lavosh wafers

cheese single 14 duo 24

king island double brie chilli glaceed quandongs

tilba vintage cheddar quince paste

6pm - 9pm