



# PRAIRIE HOTEL

## SHARE PLATES

SALTBUSH DUKKAH macadamia & saltbush spice, our focaccia, cold press olive oil, bush tomato balsamic 16 vg, ofg

HUMMUS chickpea & tahini dip, crispy saltbush, sumac, golden raisins & our focaccia 16 vg, ofg

EMU LIVER PATE spiced muntries chutney, port wine jelly, lavosh 21

GRILLED HALOUMI (3) quandong emulsion, saltbush dukkah, sweet pickled quandongs 15 v, gf, ofg

PAKORAS (5) carrot, onion & saltbush curry spiced fritters, minted yoghurt 20 v, gf

BEETROOTS chewy beets, roasted macadamia, goats curd, quandong, native thyme & saltbush 25 v, gf, ofg

ROO TAIL braised & fried tail pieces in our sweet and sour sauce 22 gf, df

CHIPS prairie dust, ketchup 13 vg, gf, df

FERAL ANTIPASTO camel metwurst, roo pastrami, emu pate, goat chevre, bush tomato chilli jam, grilled vegetables, saltbush dukkah, bush tomato balsamic olive oil & our focaccia 50

## MAINS

KANGAROO SCHNITZEL crumbed loin fillet, green leaves, chips & pepper gravy 32 df, ofg

CAESAR SALAD cos lettuce, bacon, croutons, anchovy dressing, red onion, parmesan & poached egg 28

WILD BOAR RAGU tomato ragu, orecchiette, parmigiano & native mountain pepper 32

ROASTED CAULIFLOWER harissa marinated cauliflower, red peppers, lentil dip 28 vg, gf

GOAT CURRY sri lankan style spice blend, coconut braised boneless goat & sweet potato served with steamed rice 34 gf

BURGER ground beef brisket or vego pakora, cheese, pickles, lettuce, tomato, mustard, aioli, brioche bun 21 + chips 7 (gf & df option avail)

F.M.G.FERAL MIXED GRILL charred roo fillet, camel boerewors sausage, emu rissole, mashed potato, roasted mushroom, crispy saltbush & red wine sauce 52 gf

CHICKEN BREAST roasted in peri peri marinade, cauliflower puree, turnips, silverbeet & chicken jus 34

SLOW COOKED LAMB braised lamb shoulder, native pepper sauce, eggplant babaghanouj & pickled shallots 42 gf, df

PUMPKIN roasted butternut, broccoli pesto, buckwheat, brassica and herb salad, whipped tahini 28 gf, v, ofg

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS WHEN ORDERING  
V-VEGETARIAN, VG-VEGAN,  
OG-ONION & GARLIC FREE  
GF-GLUTEN FREE, DF-DAIRY FREE  
WE ARE A CASHLESS VENUE - CARD PAYMENTS ONLY  
15% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

## THANKS TO OUR SUPPLIERS

albys gluten free bakery  
boutique bread  
bush lolly  
dirty inc  
ellis butchers  
emu tracks  
fargher beef  
fleurieau milk company  
flinders food co  
gelista  
greenslade chickens  
international oysters & seafood

kangaroo island olive oil  
la casa del fromaggio  
macro meats  
mitolo family farms  
olssons salt  
remarkable meat co  
rhodes free range eggs  
santalum grove  
something wild  
the wine embassy  
thomas foods  
tony & marks  
woodside cheesewrights

## SIDES

ICEBERG SALAD red onion, cucumber & almonds in chardonnay vinaigrette 12 vg, gf

TWICE COOKED POTATOES lemon myrtle beurre noisette, chives & sea salt 15 v, gf

### FERAL FEAST BANQUET

let us feed you with a selection of our favourite dishes to share  
(min 2 persons)  
62pp short menu or 95pp long menu

## SWEET

MESS whipped coconut, meringue, roasted rhubarb & hazelnut crumble 15 v, gf, ofg

QUANDONG PUDDING golden syrup pudding, creams & quandong syrup 18 v, ofg

ICE CREAM SANDO vanilla ice cream & quandong jam sandwiched between two housemade ANZAC biscuits 10 v, ofg



SERVING FROM  
12 - 3PM & 6 - 8PM

# PRAIRIE HOTEL

15% SURCHARGE  
ON SUNDAYS &  
PUBLIC HOLIDAYS

## EXPRESS BANQUET\*

(2 courses, minimum 2 persons)  
44 PP

### ENTREE

**FERAL ANTIPASTO** camel metwurst, roo pastrami, emu pate, goat chevre, bush tomato chilli jam, grilled vegetables, saltbush dukkah, bush tomato balsamic olive oil & our focaccia

### MAIN

**SLOW COOKED LAMB** braised lamb shoulder, native pepper sauce, eggplant babaghanouj & pickled shallots  
served with iceberg salad to share

---

## FERAL FEAST SHORT BANQUET\*

(3 courses, minimum 2 persons)  
62 PP

### SNACKS

**EMU PATE** spiced muntries chutney, port wine jelly, lavosh  
**SALTBUSH PAKORA** carrot, onion & saltbush spiced fritter, mint yoghurt  
**ROO TAIL** braised & fried tail pieces in our sweet and sour sauce

### MAIN

**GOAT CURRY** sri lankan style spice blend, coconut braised goat & sweet potato  
served with iceberg salad & steamed rice to share

### DESSERT

**MESS** whipped coconut, meringue, roasted rhubarb & hazelnut crumble

---

## FERAL FEAST LONG BANQUET\*

(5 courses, minimum 2 persons)  
95 PP

### SNACKS

**EMU PATE** spiced muntries chutney, port wine jelly, lavosh  
**SALTBUSH PAKORA** carrot, onion & saltbush spiced fritter, mint yoghurt  
**ROO TAIL** braised & fried tail pieces in our sweet and sour sauce

### ENTREES

**BEETROOTS** chewy beetroots, goats curd, macadamia, quandong, native thyme  
**WILD BOAR** red sauce wild boar ragu orecchiette, parmigiano reggiano & native mountain pepper

### MAIN

**FERAL MIXED GRILL** kangaroo fillet, camel boerwors sausage, emu rissole, roasted mushroom, crispy saltbush & red wine jus  
served with iceberg salad & crispy twice cooked potatoes to share

### DESSERT

**QUANDONG PUDDING** golden syrup steamed pudding, mascarpone, pouring cream & quandong syrup

\*EXAMPLE MENUS ARE SUBJECT TO AVAILABILITY AND FACTORS OUT OF OUR CONTROL

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