

CANNIBAL CREEK

WELCOME

TO SHARE

Bread, Tarago olive oil and balsamic (per person)	4pp
Charcuterie plate with pickles and bread	32
Local trio of cheeses with quince paste, pickles and crackers	27
Beetroot, chickpeas, sweet potato, quinoa, feta salad	16
Free range pork, prune and herb terrine, toasted brioche	18
“Quiche Lorraine” Smoked bacon & Local free range eggs tart, apricot chutney	20
Blue grenadier, crab claw, citrus & local potato cakes (4)	20
Beetroot, leek and herbs arancini, mayonnaise (4)	18
Rockling, crab claw & Clarence River prawn’s mousseline, bisque	20

OR NOT TO SHARE

Sirloin steak chargrilled, green beans, kipfler chips, Café de Paris butter	34
Great ocean duck leg, pork sausage, lima beans and smoked bacon “Cassoulet style”	34
Free range pork belly, red cabbage, bock choy, apple & black pudding sauce	32
Free range pork sausages, creamy mash, greens & grain mustard sauce	29
Sea bream fillet, prawn tail, silky pumpkin, gratin Dauphinois, lemon beurre blanc	35
Ox cheek, creamy mash, green beans, mushroom, bacon & red wine sauce	32
Kids under 12 menu available	12

SWEETS

Lemongrass and ginger tea panna cotta, rhubarb & citrus syrup	14
Walnut and dark chocolate brownie, vanilla ice cream	14
Baked lemon tart, passion fruit syrup, Chantilly cream	14
Far Breton, sultanas & prune flan style, candied fruit ice cream	19
Local duo of local cheeses with quince paste, pickles and crackers	

*Please enjoy our fresh, free range and local produce. Our menu has been designed for sharing.
We recommend at least two dishes from the “SHARE” or “NOT TO SHARE” section.
Please inform our staff of any allergies or dietary requirements.*

FREE WIFI

Network : Cannibalcreek Password : cannibalcreek
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