

CHEF'S RECOMMENDATIONS

SOUPS. SALADS. SIDES.

SOMETHING TO SHARE

RISOTTO OF MIXED MUSHROOMS portobello, hon shimeji, white button and roasted tomatoes, thyme and truffle oil (v)	17
RISOTTO OF PRAWNS & SPICY CHORIZO grilled prawns, spanish chorizo, fresh parsley, kalamata olives, and capers oil	19.5
KANGAROO SLIDERS parma ham, truffle aioli and onion-chili relish served with a side of home made crispy potato chips	18.5
BLACK ANGUS SLIDERS beef patties, smoked onion jam, dijon, leicester cheddar, chorizo strips with a side of potato fries	19.5
FISHERMAN'S CATCH crispy barramundi fillet, mussels, tiger prawns, kumara fries with tartare sauce, green chilli pesto	21.5

SWEETS

ROSE PAVLOVA whipped cream, lychee, pistachio, pomegranate	8
WARM BANANA CHOCOLATE CAKE fresh cream, almonds and butterscotch	8
PEAR & PINEAPPLE CRUMBLE vanilla ice-cream and toasted coconut	8

BREAKFAST

weekdays 10.30am - 3pm / weekends 10.30am - 5pm

BACHELORETTE single poached egg, prosciutto ham, potato rosti and hollandaise served with orange juice	14.5
BENEDICT TWINS with prosciutto ham or house-smoked salmon, potato rosti and hollandaise	16
DR SEUSS SPECIAL green scrambled eggs and ham on toast with olive butter and half of a grapefruit	13
MUESLI greek yogurt, mixed berries, green apples, honey & milk	12
HUMBLE SCRAMBLE (v) all egg white, avocado, tomatoes, grated parmesan	10
OPEN FACE OMELETTE mushrooms, spinach, tomatoes & side toast	12
DUKKAH SPICED BAKED BEANS tomato & herbs ragu, poached egg and roast pork belly	16
BREAKFAST PAN two eggs, pork sausage, thick cut smoked bacon, spinach, tomato and grilled mushrooms served in hot pan and side toast	19
VEGEMITE, MATE ! kalamata olive butter on sourdough toast	4.9
FRENCH TOAST stewed apples, lychees, caramel and almonds	13
NUTELLA TOASTIES caramel glazed bananas and toasted almonds	9

SOUP OF THE DAY	8
SALAD OF FRESH JICAMA, ORANGE & MINT	12
SOUL FOOD CLAM CHOWDER with smoked bacon with crusty bread	10
PAN-FRIED CRAB CAKES sauteed spinach, fresh avocado salsa, sour cream and caviar	19.5
SALAD OF ANCIENT GRAINS (v) freekah, barley, mint, pomegranate, beetroot ricotta with HOUSE-SMOKED SALMON norwegian salmon, hot-smoked in-house over charcoal, juniper berries and rosemary	12 15
SALAD OF GRILLED HALOUMI preserved lemon, kalamata olive, marinated tomatoes	14

DINNER

weeknights 6 - 9.45pm

STRIPLOIN (200g) 100-days aged Australian grassfed striploin steak, braised fennels and tomatoes, smoked oysters and pan-fried polenta, dijon mustard	28
KANGAROO (200g) grilled kangaroo loin & Marsalla apple chutney, roasted sweet potato, prosciutto, balsamic reduction	38
SALT BAKED BARRAMUNDI salt baked barramundi fillet, chardonnay venus clams, warm potato salad, smoked oysters, mixed beans salsa	22
ROYAL PORK (300g) bone-in "quebec-raised" pork loin, grilled with orange-ginger caramel, spiced carrots and cream spinach	38
FERAL SMOKED BEER RIBS for 2 pax outback style barbeque pork ribs, marinated with feral smoked porter beer, aussie bush pepper glazed, crispy onion chips and grilled vegetables	35
HOG'S PLATTER feeds up to 4 pax pork belly with perfect crackling, grilled royal pork loin, spiced apple chutney, baked pork trotters with pomegranate glaze and smoked sausages	88
WHOLE BARRAMUNDI feeds up to 4 pax salt baked barramundi, chardonnay venus clams, warm potato salad, smoked oysters, and mixed beans salsa	68
AUSSIE ANGUS RIB EYE feeds up to 4 pax 1.2KG broiled 200-days aged Australian Angus bone-in rib-eye, corn salsa, grilled lemon, grilled root vegetables with smoked sea-salt, dijon mustard and sauce béarnaise	120

LUNCH

weekdays 10.30am - 3pm / weekends 10.30am - 5pm

GOURMET BUTTY - choice of sourdough or multigrain bread -	
GO GREEN! grilled peppers, roasted tomatoes, sauteed spinach with olive butter and crispy potato chips	16
ROAST CHICKEN & AVOCADO tomato confit, apple slaw, mixed greens, and crispy potato chips	18.5
ROAST PORK CRACKLING slow poached egg, smashed peas, chopped mint, roasted garlic mayonnaise	18.5
SMOKED SALMON EGG WHITE SALAD house-smoked salmon, cucumber, ricotta, cherry tomatoes, organic flax seed toasts & with crispy potato chips	18.5
MANGALICA SALAMI prosciutto ham, olive butter, roasted peppers, baby spinach, grilled strawberries and balsamic	18.5
GOURMET SNAGS - aussie slang for sausages - add \$2 for potato fries	
HERBY PORK shaved fennels, stewed apples & pork crackles	15
SMOKEY BEEF chimichurri beans, mustard, jalapenos relish	15

TRUFFLE POPCORN (v)	6
MANGALICA SALAMI WITH OLIVES*	12
CRAB CAKE WITH BACON & APPLE SLAW	10
THICK POTATO FRIES (v)	8
CHEESE & MAIZE FRITTERS (v) *	7
ANGUS RIB EYE SLIDER	12
KANGAROO SLIDER	12
MIXED SAUSAGE PLATTER	28
CHARDONNAY VENUS CLAMS	10
GRILLED ROSEMARY PRAWNS*	12
CHORIZO CHIPS WITH DUKKAH EGG	8
GRILLED LAMB MEATBALL*	9
CRISPY PORK BELLY	8
TANDOOR STYLE CROCODILE SKEWER*	12
SWEET POTATO FRIES (v)	8
SQUID INK TEMPURA MUSSELS	9
INTREPID TAPAS SAMPLER Enjoy our hand selected five* small plates with one complementary half-pint beer or a glass of house wine	28

MONTHLY EVENTS

SUNDAY ROASTS

Start your month with our hearty Sunday Roast. For \$29.95, enjoy a three course meal.

Feast on delicious leg of lamb, mouth-watering pork porchetta, tasty roast hen and much more.

For groups (4 pax or more), enquire within for our Sunday Roast Feast group special.

Reservation is encouraged to secure your roast.

PLEIN AIR DRAWING GROUP

Get your Right Side of the Brain sharpened.

The Plein Air Drawing Group meets every first Saturday of the month.

If you're keen, enquire on how to sign up.

INTREPID

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