



Groote Eylandt Lodge
1 Bougainvillea Drive, Alyangula
Groote Eylandt
Gulf of Carpentaria NT

M E N U

STARTERS

Turkish Bread Garlic & herb			8.5
Soup of the Day With Turkish bread			12.5
Chicken Liver Parfait With pear chutney and crostini			14.5
Salt & Pepper Squid Lemon, garlic aioli and salad			16
Charcuterie Board for 2 Selection of cured meats, pickles, cheese, dips and breads			29
Seafood Plate for 2 Oysters, smoked salmon, squid, prawn cocktail and breads			35
Tobasco Prawn Tabasco, prawns, shallots, mango salsa and quinoa			23
Traditional Caesar salad Cos lettuce, croutons, bacon, shaved parmesan and poached egg			16.5
<i>+Add chicken</i>			<i>+5.5</i>
<i>+Add smoked salmon</i>			<i>+8.5</i>
Coffin Bay (SA) Oysters	½ Dozen	1 Dozen	
Natural	20	32	
Kilpatrick	22	34	



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BURGERS

Tropical Chicken Burger	21.5
Freshly grilled chicken breast, avocado, pineapple salsa & chipotle mayo on a sesame seed bun with fries	
Classic Beef Burger	20
Ground beef patty, lettuce, cheese, beetroot, tomato relish on a sesame seed bun with fries	
Smoked Salmon Sandwich	18
Norwegian smoked salmon on Turkish bread with tartar sauce, cucumber, tomatoes and brie cheese	
Barramundi Fillet (gf)	28
With house made lemon and lime chilli jam. Served with creamy mash and winter vegetables	
Chicken Breast (gf)	28
Free range chicken breast wrapped in American bacon with a chive sauce. Served with creamy mash and winter vegetables	

SIDES

Potato wedges with sour cream & sweet chilli sauce	10.5
Sweet potato chips with aioli	10.5
Potato fries	8
Onion rings	8
Steamed seasonal vegetables	8
Mixed leaf salad	8
Creamy mashed potato	8



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MAINS

Beer Battered Fish	22.5
Beer battered perch, salad, fries and tartar sauce	
Groote Eylandt Parmigiana	25
Chicken schnitzel with ham, cheese, fries and salad	
Angus Scotch Fillet	37.5
300 gram, 2 month aged, grain fed steak with herb butter and salad	
<i>Served with potato wedges or sweet potato wedges</i>	
<i>Choice of sauce – porcini mushroom cream, jus or peppercorn</i>	

CHEFS DISHES (6.30PM – 8PM)

Harrissa Lamb Backstrap	36
Eggplant kasundi, saffron yoghurt and warm flat bread	
Slow Braised Beef Cheek	38
Creamy mash potato, cauliflower, Dutch carrots and red wine jus	
Grilled Wild Caught Barramundi	34
Kipfler potatoes, asparagus, tomato salsa and herb butter	
Duck Leg Confit	32
With braised leeks, white bean puree, fennel and orange	
Linguini Pasta	28
with king prawns, chilli, lemon and rocket	



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PIZZAS (11AM – 8PM)

Rosemary & Garlic Pizza Bread	12
With mozzarella & parmesan cheese, sprinkled with sea salt	
Traditional Margherita	20
Napoli sauce, fresh tomato, oregano and mozzarella	
Vege Delight	22
Roast pumpkin, roast capsicum, baby spinach, semi-dried tomatoes, mushrooms, olives, onion and feta cheese	
Tandoori Chicken	23
With basil pesto base, fresh tomato, topped with tzatziki sauce	
Hawaiian	22
With mozzarella cheese, ham and pineapple	
Meat Lovers	25
With chorizo, pepperoni, bacon, ham and topped with hickory smoked BBQ sauce	
Smoked Salmon	24
With capers, onion jam and sour cream	
Garlic and Chilli Prawn	25
With pineapple, feta cheese, red capsicum and tomato ketchup	
Supreme	27
Roast pumpkin, roast capsicum, baby spinach, semi-dried tomatoes, mushrooms, olives, onion, feta cheese, chorizo and pepperoni	