

N'Gurra Lounge

WILDLIFE RETREAT
AT TARONGA

PIZZA

Available from 12pm until 9:30pm

Classic margherita, fior di Latte mozzarella, tomato, basil (V) 25

Ham & mushroom, mushrooms, ham, Fior di Latte mozzarella 28

The N'gurra, chicken, macadamia nut pesto, Warrigal greens, lemon myrtle, mountain pepper, Fior di Latte mozzarella 29

SNACKS

Available Mon–Fri from 2pm, Sat–Sun from 12pm

East 33 Sydney rock oysters, ***Australian*** each 8, ½ doz 45, doz 85
preserved desert lime, mignonette (V, GF)

Australian artisan cheese selection, quince paste, lavosh (V) 36

Charcuterie plate, selection of cold cuts, pickles, sourdough baguette 33

Beetroot buckwheat falafels, sheep's labneh, herbed salad, cucumber (V, GF) 22

Fried chicken burger, truffle mayo, pickles, caramelized onion 31

Pulled pork burger, sauerkraut, chipotle 31

Fries, chipotle aioli (V, VG, GF, DF, NF) 15

Butter lettuce, mustard dressing, ricotta salata, pine nuts 19
(V, GF, VEO, DFO, NFO)

(V) vegetarian | (VG) vegan | (GF) gluten free | (DF) dairy free | (NF) nut free | (O) option available
Seafood Origins: (A) Australian | (I) Imported | (M) Mixed origin

Food is prepared in a kitchen that also handles other allergens.

KIDS

Chicken and chips 22
house crumbed chicken tenders, chips, tomato sauce, crudités (GF, DF)

Penne pasta 20
Napoli sauce, parmesan (V, GF, DFO)
or
butter, parmesan (V, GF)

DESSERTS

Chocolate sundae 15
Amphora chocolate ice cream, coconut cake, salted caramel (GF, NF)

Crème brûlée tart 15
vanilla custard, fresh berries, river mint (V, NF)

Gelista gelato 6.5
vanilla bean or classic chocolate

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SPARKLING & CHAMPAGNE

G | B

NV **See Saw 'Organic' Prosecco,** WIRADJURI, ORANGE, NSW VG, S — 21 | 90
Zippy & dry aperitif style – white flowers, citrus & pear notes

NV **House of Arras 'Blanc de Blancs',** PYEMMAIRRENER, NE TAS S — 25 | 110
Racy, thirst-quenching style, lemon curd, fresh sourdough, seaspray

NV **Pommery 'Brut Royal'** REIMS, CHAMPAGNE, FRA — 33 | 170
Bready & lightly toasty, citrus fruit & white flower note

WHITE WINE

G | B

2024 **Nick O'Leary Riesling,** NGUNNAWAL, CANBERRA DISTRICT, NSW S — 21 | 90
Dry, light, lemon-lime tang and crisp green apple

2024 **Philip Shaw 'No.19' Sauvignon Blanc,** WIRADJURI, ORANGE, NSW — 23 | 100
Tropical fruit, fresh cut grass, glossy palate

2024 **Lo Stesso Fiano** S, FW — 23 | 100
TAUNGURUNG, HEATHCOTE, VIC

2023 **Oakridge 'Hazeldene' Chardonnay** VG, S — 29 | 130
WURUNDJERI, YARRA VALLEY, VIC
Citrus blossom, preserved lemon, white peach, hazelnut, flint

ROSE & SKIN CONTACT

G | B

2025 **Handpicked 'Trial Batch' Sangiovese Rosé** VG, S — 21 | 90
WATHAURONG/DJABWURUNG, PYRENEES, VIC
Layers of flavour unfold gracefully, finishing with a sophisticated touch of savoury spice that lingers beautifully.

2024 **The Somm + The Winemaker 'Skinny' Field Blend,** — 22 | 95
WIRADJURI, ORANGE, NSW
Pink grapefruit, orange peel, bruised apricot & gentle tannin

vg vegan | *o* organic | *s* sustainable | *fw* female winemaker

CHILLED RED

2023 **Dreaded Friend Grenache,** WIRADJURI, CANOWINDRA, NSW VG, O, S 21 | 90
Medium bodied with juicy fresh cranberry, raspberry, Morello cherry, subtle spice

RED WINE

2024 **Frogmore Creek Pinot Noir** VG 29 | 130
MUMIRIMINA, COAL RIVER VALLEY, TAS
Juicy raspberries, hibiscus, dried autumn leaves, silky tannins

2024 **Dal Zotto Sangiovese,** KING VALLEY, VIC S 20 | 85
PANGERANG/YORTA YORTA/TAUNGURUNG/WAYWURRU/MINJAMBUTA
Pizza wine! – *Medium bodied, sweet & sour cherry, sage, thyme*

2023 **Elderton 'Estate' Shiraz,** PERAMANGK, BAROSSA VALLEY, SA VG, S 24 | 105
Hearty classic – *Jammy plum, cacao, licorice & spice notes*

2019 **Handpicked Cabernet Sauvignon,** BINDJALI, COONAWARRA, SA S 20 | 85
Fuller bodied with blackcurrant, milk chocolate, mint, leathery long tannins

DESSERT WINE & FORTIFIED

2022 **Robert Stein 'Botrytis' Semillon,** (75ml) S, O 18 gls
WIRADJURI, MUDGEE, NSW
Sticky citrus marmalade, honey, ginger, peach & spice

NV **Chambers 'Rosewood' Tawny,** (75ml) S, O 15 gls
YORTA YORTA, RUTHERGLEN, VIC
Indulgent – *Christmas cake spice, sweet baked plum, fig, preserved orange*

vg vegan | *o* organic | *s* sustainable

TAILORED GIN CUPS

CHOOSE YOUR OWN MODE

A long 45ml pour of your gin, lengthened with the best mixer,
and the garnishes that you care for. Reach out and touch fresh.

1. CHOOSE A GIN

Archie Rose 'Straight Dry', *Gadigal, Sydney, NSW*	21
Archie Rose 'Signature Dry', *Gadigal, Sydney, NSW*	23
Hickson House 'Australian Dry', *Gadigal, Sydney, NSW*	24
Poor Toms 'Strawberry', *Gadigal, Sydney, NSW*	24
Seven Seasons 'Green Ant', Kaurna, *Adelaide Hills, SA*	27
Bombay 'Sapphire', *Shropshire, UK*	23

2. CHOOSE A MIXER

Indian tonic | Coastal tonic | Ginger beer | Ginger ale | Cloudy pear soda |
Very mandarin soda | Yuzu from Japan soda | Ooray plum & waratah soda |
Lemon myrtle & native blossom

3. CHOOSE TWO GARNISHES

Lavender | Rosemary | Rivermint | Pepperberry | Lemon Thyme |
Grapefruit | Orange | Lemon | Lime | Cucumber



MIXED DRINKS

Lemon Myrtle *cooler 0% abv* 18
juniper, orange blossom, lime, sparkling water

North-side *fix* 26
Bombay ‘Sapphire’ gin, rivermint, lemon thyme, lemon, wormwood

Hugo *spritz* 24
St-Germain elderflower liqueur, NV prosecco, mint

Uluru Sunset *sling 0% abv* 17
Lyre’s ‘Italian Orange’ Spritz, Lyre’s Classico, soda, orange

Ooray Plum Negroni *scaffa* 27
Archie Rose ‘Straight Dry’ gin, Campari bitters, sweet vermouth, amaretto, ooray plum, marschino cherry

Margarita *daisy* 27
Corazon blanco Tequila, lime, orange

Nocturne *sour* 28
Dewar's 12-year-old blended Scotch, King Valley sangiovese, hazelnut, cacao, lemon, aquafab

Ironbark *old fashioned* 27
Bacardi 8-year-old ‘Ocho’ rum, salted caramel, chocolate, cinnamon, lemon

HIGHBALLS

Archie Rose ‘Native Botanical’ vodka & Strangelove yuzu from Japan soda 16

Patron silver Tequila & Strangelove cloudy pear soda 17

St. Agnes ‘Bartender’s Cut’ brandy & Strangelove very mandarin soda 21

FNQ Rum Co 5-year-old ‘Iridium’ rum & Bundaberg ginger beer 18

BEER/CIDER/SELTZER

Heaps Normal 'Quiet XPA' *0.5%* 12
Gadigal, Sydney, NSW

Yulli's 'Seabass Mediterranean' lager *4.2%* 15
Gadigal, Sydney, NSW

Hawke's 'Patio' pale ale *4.5%* 15
Gadigal, Sydney, NSW

Mountain Culture 'Status Quo' pale ale *5.2%* 16
Dharug/Gundungurra, Katoomba, NSW

Grifter 'Omen' oatmeal stout *5.5%* 16
Gadigal, Sydney, NSW

Batlow 'Cloudy' cider *4%* 15
Wiradjuri, Batlow, NSW

Hard Fizz watermelon & berry seltzer *4%* 15
Kombumerri, Burleigh, QLD

LO-CAL SODA

Yaala sparkling water – sugar free 10
ooray plum & waratah, lemon myrtle & native blossom
Dharawal, Wollongong, NSW

StrangeLove soda – lo-cal 9
cloudy pear, very mandarin, yuzu from Japan
Kulin, Macedon Ranges, VIC

We have a wider range of soft drinks, juice, tea, & coffee available

LOCAL SPIRITS *30ml*

Archie Rose ‘Native Botanical’ vodka *Gadigal, Sydney, NSW*	16
Archie Rose ‘Signature Dry’ gin *Gadigal, Sydney, NSW*	17
Hickson House ‘Australian Dry’ gin *Gadigal, Sydney, NSW*	18
Poor Toms ‘Strawberry’ gin *Gadigal, Sydney, NSW*	17
Seven Seasons ‘Green Ant’ gin *Kaurna, Adelaide Hills, SA*	19
Agave Australis silver agave spirit *Wakaman, Walkamin, QLD*	18
St Agnes 15-year-old brandy *Naralta, Renmark, SA*	21
FNQ Rum Co 5-year-old ‘Iridium’ rum *Yidinji, Deeral, QLD*	18
Archie Rose single malt whisky *Gadigal, Sydney, NSW*	19
Starward ‘Ginger Beer Cask’ whisky *Kulin, Melbourne, VIC*	23
Gospel ‘Straight’ rye *Kulin, Melbourne, VIC*	19

We have a larger range of spirits available, please enquire at the bar.