



FOOD MENU



STEAMED BAO BUNS (2 PCS) 22

PAN-FRIED DUCK BREAST
COMPRESSED CUCUMBER, SLAW, KEWPIE
MAYONNAISE & HOISIN SAUCE

SALMON CEVICHE 27

AVOCADO, NASHI PEAR, HOUSE GIN
SORBET, RED RADISH, DILL & KIPFLER
CRISPS | GF, DF

GRILLED LOCAL SQUID 24

SALSA VERDE, CHARRED GREEN PAPAYA,
SHALLOT, BURNT LEMON & CRISPY
ANCHOVIES | GF, DF

CHICKPEA NUGGETS 22

TEMPEH CRUMB & TOFU AIOLI | VG, GF

STICKY CHICKEN KARAAGE BITES 27

SWEET CHILLI SAUCE, LEMONGRASS,
GINGER, SHALLOT & MIXED HERBS | GF, DF

WAGYU CHEESE SLIDERS (3PCS) 25

BRIOCHE BUN, ONION JAM, GHERKINS,
SLICED TOMATO & AMERICAN CHEESE

LOCAL SOUS VIDE EGGPLANT 24

SZECHUAN MARINADE, ROASTED CASHEW,
REFRESHING MELON SALAD WITH GARDEN
HERBS & ZESTY LEMON DRESSING | VG, GF

TEA SMOKED KANGAROO 26

LOCAL SEASONAL VEGETABLES &
BLUEBERRY GLAZE | GF, DF

NT CROCODILE DUMPLINGS 26

SZECHUAN NUMBING SAUCE, DAVIDSON
PLUM, SLICED SCALLIONS & TOASTED
SESAME SEEDS | DF

SIDES

SEASONAL ROASTED VEGETABLES 16

SUNFLOWER SEED TARATOR, MIXED HERBS &
TOASTED SESAME SEEDS | VG, GF, DF

LOCAL WATERMELON SALAD 12

FETA CHEESE, MINT, SESAME VINAIGRETTE,
SWEET HERBS | V, VGO, GF

TRUFFLE CHEESE FRIES 15

TRUFFLE OIL & AGED CHEDDAR | V

SWEET POTATO FRIES 15

LEMON MYRTLE AIOLI | V, VGO

CHARRED BERRY SPRINGS SNAKE BEANS 16

TOASTED WALNUTS & WALNUT OIL | V, GF



TASTE of the TERRITORY

Not sure what to order? Let our chef feed you.

Made up of our chef's selection of 6-8 dishes, this is a true Taste of the Territory in one unforgettable platter.

Showcasing the very best local produce and Territory-inspired flavours, it's designed to share, explore, and indulge.

Featuring signature favourites such as *NT crocodile dumplings* and *line-caught Loligo squid* - Ask our team what's on the platter today.

55 PER PERSON
MIN 2 PEOPLE TO SHARE



Dollar Dumpling Sundays

Choose from chicken, pork or veggie - \$1 per dumpling
MIN. OF 6 DUMPLINGS PER ORDER (MUST ALL BE THE SAME)

only
available
Sundays



COCKTAILS:

TERRITORY TINGLE

DDC Darwin Citron
Vodka, Blue Curacao,
Black Currant, Lemon-
Lime Soda, Cherry

\$22



CHILLI MANGO MARGARITA

Reposado Tequila,
Morita Chipotle Vodka,
Mango, Fermented
Chilli, Citrus

\$24



CHARLIE'S MARGARITA

Sierra Tequila, Agave,
Blood Orange, Lime

\$22



ESPRESSO POPCORN

The Busker Irish
Whiskey, Espresso,
Luxardo, Demerara,
Popcorn Butterscotch
Cream

\$22



OVER THE RAINBOW

DDC Besame Mucho Pink
Gin, Chambord,
Strawberry,
Blackcurrant, Citrus

\$22



FREDDIE'S FLOOR-BANGER

DDC Passionfruit
Vodka, Vanilla
Liqueur, Citrus Oleo,
Orange

\$23



OUTBACK OASIS SPRITZ

DDC Salty Plum Gin,
Passionfruit Oleo,
Ginger, House-Blended
White Wine, Soda

\$20



BARREL AGED NEGRONI

DDC Darwin Gin,
Campari, Sweet
Vermouth

\$22



FROZEN GOODNESS

Chasing something
frozen? Check the bar
to see what's pouring.



CLASSIC COCKTAILS

Feeling a little
old-school?
Have a word with the
bar, they've seen it
all



WINE NOT? BY THE GLASS, THE BOTTLE, OR BY "OOPS, DID WE FINISH THAT ALREADY?"

WINE:

WHITE

150ml / BTL

Vasse Felix 'Fillius' - Chardonnay, Margaret River	\$15 / \$62
La Maschera - Pinot Grigio, Limestone Coast	\$14 / \$58
Pewsey Vale Prima - Semi-Dry Riesling, Eden Valley	\$15 / \$65
Wirra Wirra, Hiding Champion Savignon Blanc, Adelaide Hills	\$14 / \$60
Shaw & Smith, Sauvignon Blanc, Adelaide Hills	\$16 / \$70
Dufte Punkt: Fetcher Vineyard Reisling-Gewurztraminer-Kerner, Eden Valley	\$14 / \$60

RED

Yalumba 'The Cigar' - Cabernet Sauvignon, Coonawarra	\$17 / \$78
Henschke 'Five Shillings' - Shiraz-Mataro, Barossa	\$16 / \$70
Kooyong 'Massale' - Pinot Noir, Mornington Peninsula	\$16 / \$65
Hither & Yon - Nero D'Avola, McClaren Vale	\$14 / \$60

ROSE & MOSCATO

T'gallant Juliet - Moscato, Mornington	\$13 / \$55
Bird In Hand - Pinot Rose, Adelaide Hills	\$14 / \$60

FIZZ

Pol Roger Reserve Brut NV - Champagne, France	\$27 / \$130
Hugh Hamilton 'The Drama Queen' Méthode Traditionnelle, McClaren Vale	\$16 / \$70

After something else? Ask at the bar for the full wine list

GIN:

ADELAIDE HILLS DISTILLERY 78 CLASSIC GIN - \$14

Juniper Berry, Coriander Seed, Orange Peel

BONDI LIQUOR CO. LIMONCELLO MADE BY THE BEACH - \$15

Lemon, Lemon Myrtle, Lemon Aspen

DISTIL ON THE HILL MANDERIN GIN - \$16

Macedonian Juniper, Mandarin, Long Pepper

DISTILL ON THE HILL PIPI GIN - \$17

Pipi Shells, Thyme, Apple, Dried Tomato

FORTY SPOTTED PINOT NOIR GIN - \$15

Pinot Noir Grape, Juniper

FOUR PILLARS NAVY STRENGTH GIN - \$15

Native Finger Lime, Ginger, Turmeric, Orange, Lavender

HENDRICK'S GIN - \$15

Cucumber, Rose Petal

KNOCKLOFTY RASPBERRY GARDEN GIN - \$16

Tasmanian Raspberry, Rose Petal, Mint Leaf

LITTLE MISS YOKO GIN - \$19

Lychee, Cinnamon, Lemongrass, Juniper

LA DISTILLERIE DE MONACO GIN AUX AGRUMES - \$15

Bergamot Seville Orange, Navel Orange

MALFY LIMONE - \$14

Sfusato Amalfi Lemon, Grapefruit Peel, Orange Peel

MARTIN MILLER'S ORIGINAL GIN - \$15

Florentine Iris, Nutmeg, Cassia Bark

MARTIN MILLER'S WESTBOURNE GIN - \$20

Florentine Iris, Juniper, Cassia Bark

MOUNTAIN GOAT HOPPED GIN - \$14

Hops Cubeb Pepper, Lavender

NAUGHT AUSTRALIAN DRY GIN - \$16

Orange, Cassia Bark, Toasted Wattle Seed

NEVER NEVER GINACHE GRENACHE GIN - \$15.00

McLaren Vale Grenache Grape, Australian Pepperberry, Cinnamon

NEVER NEVER TRIPLE JUNIPER GIN - \$14.00

Juniper, Coriander Angelica Root

PAPA SALT COASTAL GIN - \$16.00

Wax Flower, Pink Peppercorn, Oyster Shell

ROKU GIN - \$14

Sakura Flower, Sencha Tea, Sansho Pepper, Yuzu Peel

RUNNING WITH THIEVES BOTANICAL GIN - \$14

Green Sencha, Cassia Bark, Lemongrass

RUNNING WITH THIEVES PINK GIN - \$14

Lilly Pilly, Raspberry, Rose

SPEARGRASS ARAFURA GIN - \$14

Rosella, Rose Petal, Grapefruit

STREAKY BAY SISTER MANDARIN & MULBERRY GIN - \$18

Mandarin, Mulberry, Lemongrass Ginger

TARSIER KHAO SAN GIN - \$16

Thai Red Chilli, Lemongrass Kaffir Lime Leaf

TAYLOR & SMITH DRY GIN - \$20

Sage, Abalone Shell, Huon Pine
Needles

TAYLOR & SMITH GIN - \$20

Sweet-Scented Kunzea, Kombu,
Leatherwood Honey

THE CRAFT & CO COLLINGWOOD DRY GIN - \$14

Juniper, Lemon Myrtle,
Tasmanian Pepperberry

TWO CATS DISTILLERY SIGNATURE DRY GIN - \$18

Lemon & Lime Peel, Tasmanian
Pepperberry, Macadamia Nut

WEST WIND CUTGLASS GIN - \$16

LBush Tomato, Cinnamon, Lemon
Myrtle, Coriander Seed

WILLING DISTILLERY DESERT LIME GIN - \$17

Desert Lime, Kaffir Lime Leaf,
Peppermint

WOLF LANE DAVIDSON PLUM GIN - \$18

Davidson Plum, Juniper, Orange

UNIQUELY TERRITORIAN GIN - MADE HERE!

YEP, WE MAKE OUR OWN GIN - DISTILLED ON-SITE USING NATIVE NT BOTANICALS THAT BRING BOLD, EXOTIC TOP END FLAVOUR TO EVERY DROP. IT'S GIN WITH A SENSE OF PLACE (AND JUST THE RIGHT AMOUNT OF MISCHIEF).

DARWIN DISTILLING CO. DARWIN GIN - \$14

Kakadu Plum, Native Lemongrass,
Water Lily

DARWIN DISTILLING CO. SALTY PLUM - \$14

Salty Plum, Juniper, Ginger, Lime

DARWIN DISTILLING CO. TROPICAL - \$14

Monsoon Markrut Lime, Pineapple,
Wild Passionfruit, Dragon Fruit

DARWIN DISTILLING CO. BESAME MUCHO PINK GIN - \$14

Rosella, Mulberries, Juniper

DARWIN DISTILLING CO. LADY OF THE NORTH - \$16

Kakadu Plum, Turkey Bush, Tea Tree
Leaf

THE ALICE - \$14

Red Centre Limes, Bold Juniper,
Wattleseed, Medjool dates

COMMITMENT ISSUES? – TRY OUR GIN TASTING FLIGHT

3 x DDC gins, tasting notes, mixers – \$30

Who said you can't have it all?



FREDDIESTERRACEDARWIN



FREDDIESTERRACE