



WELCOME TO TROVE

COCKTAIL BAR

BUSH TUCKA GUIDE

Nature's Bounty Redefined



FOOD MENU
“BUSH TUCKA”



TO BEGIN & TO SHARE

SOURDOUGH **\$ 12**

Grilled sourdough with saltbush dukkah & olive oil (v,df)

MARINATED OLIVES **\$ 12**

House-marinated olives (v,gf)

POLENTA CHIPS **\$ 14**

Crispy fried polenta chips with chipotle mayo (v, gf)

SMASHED POTATO **\$ 17**

Crispy fried smashed potato with warrangal green verde (vgn, gf)

SALTBUSH & PEPPER BERRY CROCODILE **\$ 27**

Buttermilk-marinated crocodile tail, dusted with saltbush & pepper berry, fried & served with sauce gribiche (gf)

MOROCCAN LAMB KOFTAS **\$ 19**

Spiced lamb koftas with pistachio & currants, served with tzatziki

FRIED FISH TACO **\$ 19**

Fried fish taco on soft corn tortilla, with coleslaw, pico de gallo & sour cream (gfo, df)

PRAWN, AVOCADO & MANGO TOSTADA **\$ 20**

Grilled prawn, mango & avocado on crisp corn tortilla (gf, df)



BIG PLATES, SHARED MOMENTS

GRILLED TIGER PRAWN WITH COCONUT PARSNIP PURÉE **\$ 3 8**

Australian grilled prawns with coconut parsnip purée & refreshing Chermoula sauce (df, gf)

KANGAROO STEAK **\$ 2 8**

Tender kangaroo loin served with chimichurri sauce (df, gf)

ROAST CAULIFLOWER WITH HAZELNUT & VANILLA SAUCE **\$ 2 5**

Golden roasted cauliflower with hazelnut, tamarind & vanilla sauce, ezme salsa (gf, df, vgn)

MARINATED GRILLED CHICKEN, TOMATILLO & ALMOND SAUCE **\$ 3 0**

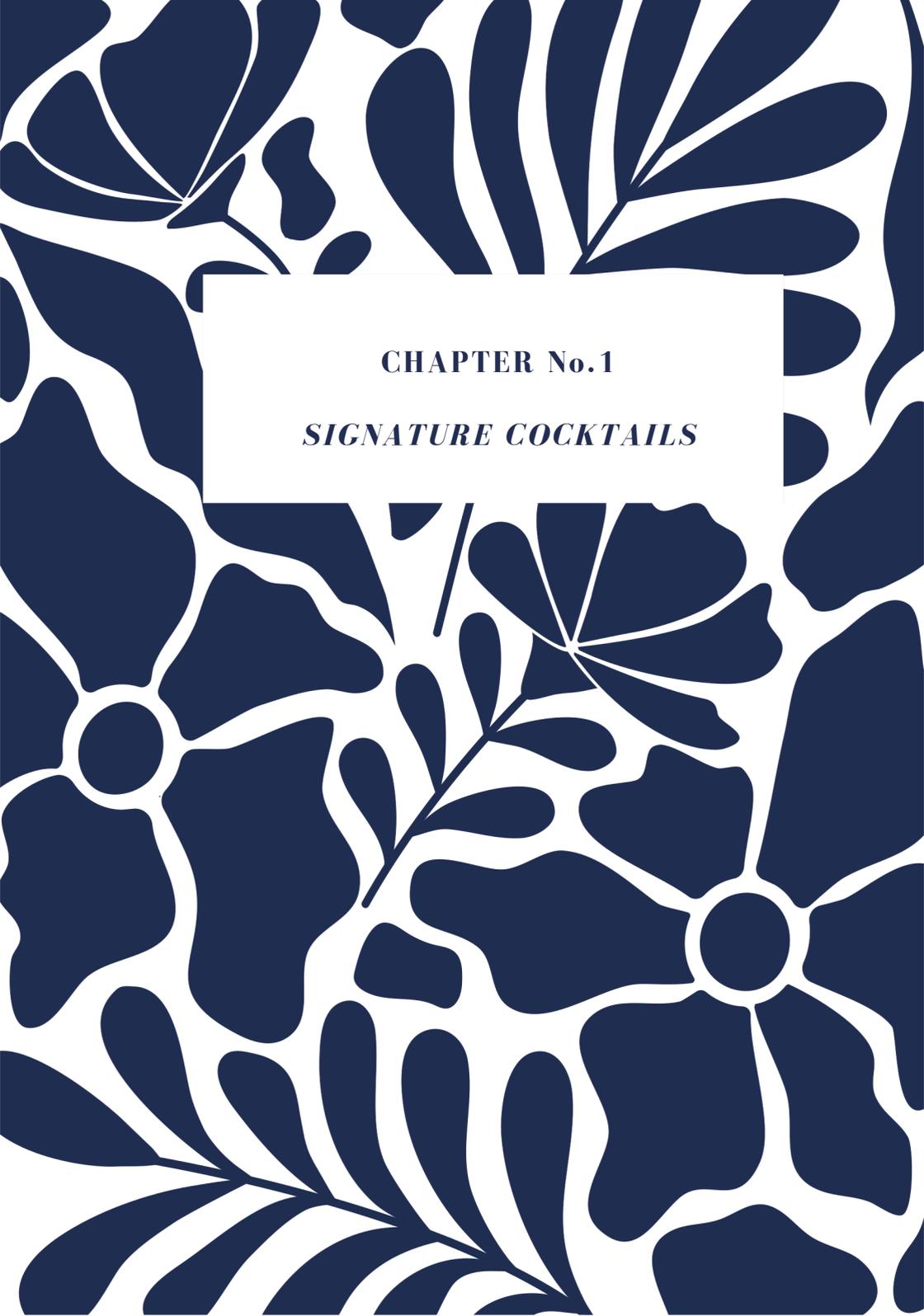
Grilled chicken breast with almond & tomatillo sauce, crispy fried kale (df, gf)

PORK LARB **\$ 2 4**

Ground pork cooked with onion, ginger & garlic, served with cos lettuce

V - Vegetarian | VGN - Vegan | DF - Dairy-Free | GF - Gluten-Free | NF - Nut-Free





CHAPTER No.1

SIGNATURE COCKTAILS

SIGNATURE

COCKTAIL MENU

Macadamia Old Fashioned

Roasted Macadamia Infused Bulleit Bourbon, Australian Navy Gin from Australian Distilling Co. House-made Brown Sugar Syrup Lemon Acid, Lime Acid, Saline, Lactic Acid
Topped with grated roasted macadamia nuts

Old Man Bloody Mary

Old Man Salt Bush Infused Sheep Whey Vodka, Celery Infused Gentian de Lure, Clarified Bloody Mary Mix, Lemon Acid
Finished off with our very own celery foam

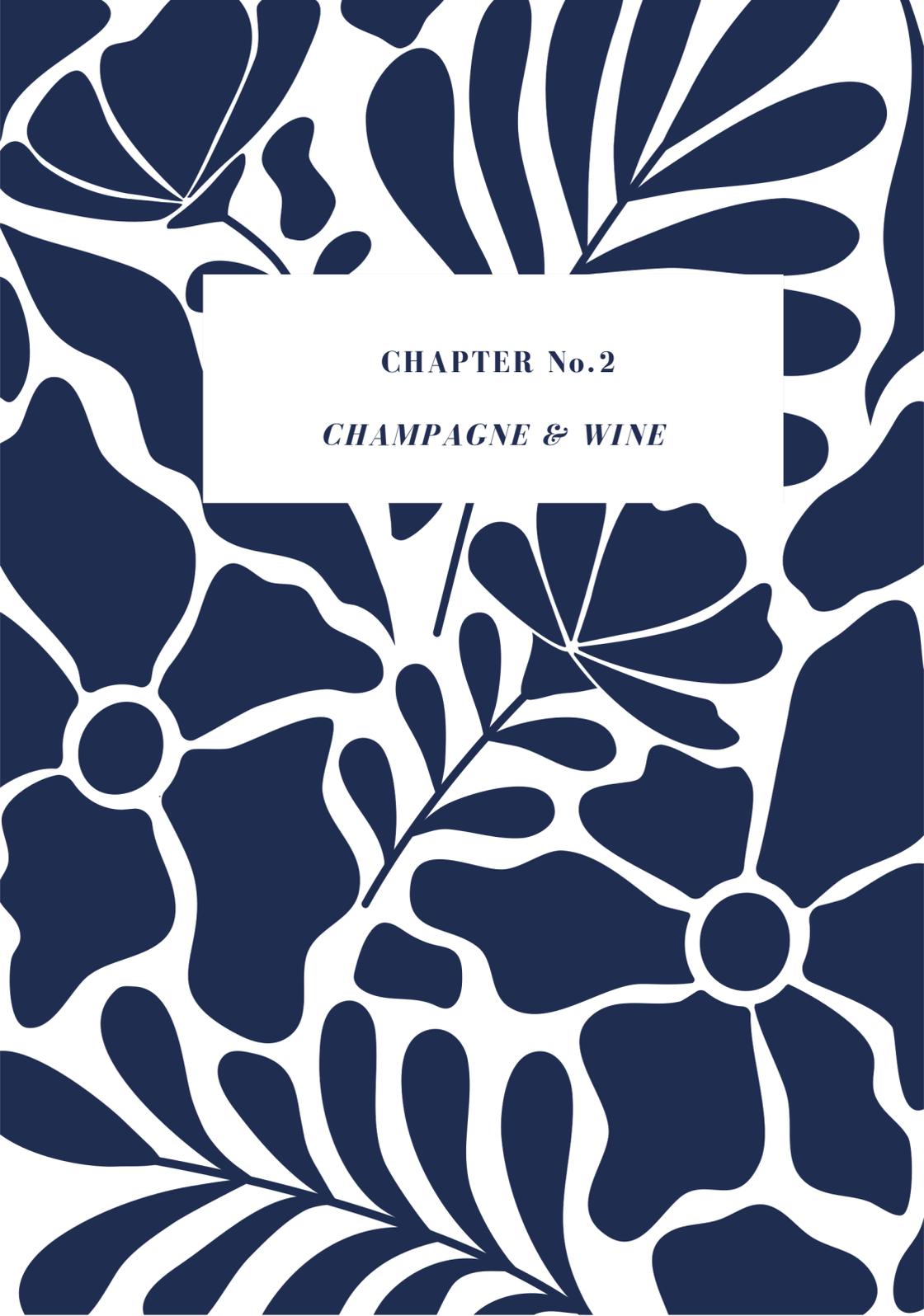
Rosella & Cream

Husk Ink Sloe & Berry Gin infused with Rosella Madenii Roselle Bitters, Cranberry Juice, Brown Sugar Syrup, Lemon Juice
Topped with Salted Coconut Cream and Brown Sugar

Lemon Myrtle Spritz

Lemon Myrtle Infused Sheep Whey Vodka, Bacardi Coconut Rum, Crème de Cacao, Lemon Acid, Soda Water
Topped with Dehydrated Lime





CHAPTER No.2

CHAMPAGNE & WINE

CHAMPAGNE & SPARKLING

Emily by Redbank Brut Cuvée, King Valley

Jansz Premium Non-Vintage Cuvée, Tamar Valley

Redbank Emily by Redbank Prosecco, King Valley

La Maschera Prosecco, Veneto

McGuigan Zero Sparkling (0.0%), Hunter Valley

GH Mumm Cordon Rouge Brut Champagne, France

GH Mumm Cordon Grand Rosé Champagne, France

NV Perrier Jouët Champagne, France

NV Perrier Jouët Grand Brut Blanc de Blanc Champagne, France

NV Perrier Jouët Blason Rosé Champagne, France

WHITE & ROSÉ

Marty's Block Sauvignon Blanc, South Australia

Opawa Sauvignon Blanc, Marlborough

Vasse Felix Sauvignon Blanc, Margaret River

Pitchfork Chardonnay, Margaret River

Heggies Cloudline Chardonnay, Eden Valley

Pipers Brook Estate Chardonnay, Tamar Valley

TarraWarra Estate Chardonnay, Yarra Valley

Château de Maligny Petit Chablis, Burgundy

Haha Pinot Gris, Hawke's Bay

Mt Difficulty Roaring Meg Series Pinot Gris, Central Otago

Primo Estate JOSEPH d'Elena Pinot Grigio, McLaren Vale

Parish Vineyards Sorell Riesling, Sorell

La Vielle Ferme Côtes du Ventoux Rosé, France

Arc du Soleil Rosé, France

Chaffey Brothers Lux Venit Rosé, France

RED

West Cape Howe Pinot Noir, Mount Barker

Saint Clair Marlborough Pinot Noir, Marlborough

Opawa Pinot Noir, Marlborough

Rapaura Springs Pinot Noir, Marlborough

Bleasdale Bremerview Shiraz, South Australia

Yalumba Samuel's Collection Barossa Shiraz, South Australia

Langmeil Valley Floor Shiraz, Barossa

Brokenwood Cabernet Merlot, McLaren Vale

Pala Cannonau Riserva DOC, Sardinia



CHAPTER No.3

BEER & SOFT DRINKS

BEER

Tap

Black Hops East Coast Crisp

Aether Aus Pale Ale

Aether Mexican Lager

Slipstream Hazy XPA

Black Flag Affinity Pale Ale

Matso's Ginger Beer

Matso's Lemon-Lime Crush

Archer Apple Cider

Brouhaha Maleny Lager

Guinness

Bottle & Can

Pipsqueak Best Apple Cider

Great Northern 0.0%

SOFT DRINKS

Pepsi Pepsi Max

StrangeLove Coastal Tonic

StrangeLove Light Tonic

StrangeLove Hot Ginger Beer

