

Soups

V Thick and Hearty Pumpkin Soup

Topped with a sweet cranberry swirl. **5.00**

Tasmanian Onion

Old fashioned onion soup heaping with onions and topped with a garlic crostini, creamy Brie and Provolone cheese, then baked to gooey perfection. **6.50**

Cape York Chowder

Thick and chunky blend of mussels, prawns, scallops and pickerel poached in a spicy sweet corn and potato chowder. **7.00**

Salads

V The Green Salad

Mix of micro greens, fresh veggies, beets and house roasted almonds and walnuts in herb-poppseed, creamy Strawberry vinaigrette. **Side 5.50/ Full 8.75**

V The Billabong Caesar

Crisp hearts of Romaine lettuce in a Thai-chili and roasted garlic dressing with boiled egg, crunchy homemade croutons, and shaved Bermuda onion. **Side 6.50/ Full 9.75**

V Chicken, Cucumber, Cabbage, and Crispy Noodle Salad

Say that one 5 times fast!

Hoisin Chicken (or Prawns or Tofu) atop spicy marinated English cucumber with peppers, onion, tomato and sesame seeds on a bed of Chinese cabbage and crispy rice noodles. Served with a sweet soy dressing. **13.75**

Add Chicken, Prawns, fried Tofu or Calamari to any salad 4.00

Starters

Blackened Alligator Spring Rolls

Crispy homemade spring rolls stuffed with blackened alligator, Chinese cabbage, red pepper, and black beans, served with pickled ginger and chili vinaigrette. **14.00**

Aussie Prawn Toasts

Crispy toast dipped in a juicy, savory prawn mince and fried to golden brown, served with wasabi, lime, and cilantro dip. **10.00**

V Flatbread with Trio of Dips

Grilled flatbreads brushed with garlic butter and served with Roasted garlic and Lemon hummus (heaped with garlic), Pureed Beet and Chevre cream cheese, and Pumpkin-Parmesan and Cashew spread. **9.25**

Calamari

Lightly coated in a chili flaked cornmeal flour. Served with a smoked caper aioli. **9.50**

Down Under Crab Cakes

Lightly breaded with toasted almonds and panko, served under a drizzle of roasted red pepper sauce. **9.50**

Mini Kangaroo Taco Salads

A great way to give it a try! Thinly sliced barbecued kangaroo with crisp lettuce, shaved onion, mango, Billabong refried beans, salsa, and sour cream in crispy wonton bowls. **14.00**

Steamed P.E.I. Mussels

PEI Mussels, oven-roasted garlic, plum tomatoes, fresh herbs, and Australian Chardonnay, served with toasted Focacia. **13.00**

Pastas

- V Pumpkin and Goat Cheese Ravioli**
Homemade pumpkin and goat cheese ravioli lightly poached and topped with caramelized vegetables in a Dijon and Chardonnay cream. **16.50**

Chicken Curry on Basmati

Tandori Chicken served with curried vegetables on almond infused Basmati rice with mango chutney and papadoms. **16.25**

- V Make it Veggie** - crispy tofu in madras curry sauce **15.00**

Seafood Udon

Prawns, Mussels, Scallops, Calamari, and crispy Pickerel served over fresh udon noodles in spicy broth. **17.00**

All items 7.50

Crispy Chicken Strips

Tender and crispy strips of chicken breaded and served with fries and spicy peanut sauce or homemade honey dill.

Cheeseburger

Homemade burger smothered in cheddar cheese and topped with a grilled pineapple ring. Served with chips (fries).

Mini pizza

Ham and Pineapple mini pizza.

Make it Aussie- topped with an egg

Breaded Chicken Wings

Four of our Jumbo Chicken wings, lightly breaded and deep fried and served with chips (fries). Choice of sweet chili or barbecue sauce.

Kids Nachos

Homemade chips with melted Cheese, Tomato, and Peppers comes with sour cream and salsa.

Shrimp Basket

Crispy battered Shrimp with chips (fries) and homemade tartar sauce.

For the
Little Ankle
Biters

The Mains

Australian Shank

Succulent Australian lamb shank braised in Aussie port and red wine concasse. Served with garlic and blue cheese smashed potatoes and seasonal veggies. **22.50**

The Uluru of New York

Charbroiled 10 oz. AAA New York steak cooked to your liking and topped with an Aussie peppercorn spiced jus. Served with roasted baby potatoes and veg of the day. **21.00**

Make it Surf and Turf

(Mussels, Scallops, Tiger Prawns in a creamy Neptune sauce) **7.00**

The Billabong Chicken Parm

Roasted eggplant and spinach stuffed chicken breast supreme, breaded in panko and parmesan reggiano, sitting on basil and herb French toast, with baked Boccaccini and fire roasted plum tomato gravy. **18.50**

Fish of the Moment

Your server will let you know about our delicious choice of fish for the day. Always something tasty!

Duck and Roo Mixed Grill

Barbecue Kangaroo loin with carrot and horseradish cream over Pumpkin and Sweet Potato pastry VS Barbecue Duck with warm barley and spinach salad and spicy mango gastrique. **27.50**

Prawn and Portabella Caps

Roasted Portabella Mushroom caps stuffed with Prawns, Brie, roasted red pepper and spinach drizzled in citrus and caper sauce and served with veg of the day and warm barley salad. **17.00**

v **Make it Veggie** (Hold the Prawns) **15.00**

Fish 'n' Chips

Pickrel fillets in crispy beer and ginger batter with homemade fries and chili-dill tartar sauce. **One piece- 11.00**

Two piece- 15.00

Seafood Basket

Make it a Seafood Basket (One piece Fish 'n' Chips with poached Mussels, Crab stick, Butter Scallops, and Crispy Prawns). **16.25**

Add a Black Tiger Prawn skewer straight from the barbie for 4.00