PAPERBARK CAFE BY
KURANGA

SUMMER 2026
ALL DAY MENU

Our food may contain or come into contact with common allergens, but not limited to: dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.
V = Vegan VG = Vegetarian VGO = Vegetarian Option VO = Vegan Option
Licenced from 11am.
A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

FRUIT TOAST / 15.0 / VG
served with Kookaberry Farm jam, macadamia butter

EGGS ON TOAST / 16.0 / VG
Eggs your way, sourdough - add your sides...

BREAKFAST EXTRAS
+ Precinct GF bread / 4.5
+ smoked salmon / 9.0
+ avocado / 6.5
+ sautéed spinach / 6.0
+ garlic mushrooms / 6.5
+ halloumi / 8.0
+ goat cheese / 8.0
+ bacon / 9.0
+ Kookaberry Farm jam / 3.5
+ chorizo / 8.0
+ native basil tomatoes (2) / 8.0
+ grilled chicken / 9.0
+ native thyme hash brown / 9.5
+ poached/scrambled/fried egg / 4.5
+ house-made baked beans / 8.0
+ hollandaise / 5.0
+ relish / 3.0
+ Coppertree Farms butter / 1.5
+ 2 slices of sourdough / 9.0

PANCAKES / 28.0 / VG
Orange poppyseed pancakes, rosella maple, lemon curd, vanilla bean cream cheese, mascarpone, macadamia shortbread crumb, candied orange, mango slices, bee pollen

SMASHED AVOCADO / 29.0 / VO VG / + halloumi 8.0 + egg 4.5 + hash brown 9.5
Smashed avocado, native thyme Giddy Up Sourdough, vegemite shards, crumbled fetta, medley tomatoes, sundried tomato pesto, balsamic pearls, beetroot dust

EGGS BENEDICT / 34.0 / VGO / + hash brown 9.5
Poached eggs, rosella glazed lamb shoulder, toasted bagel, spinach, saltbush hollandaise, smoked beetroot goats fetta, beetroot dust

GARDEN GRANOLA / 26.0 / VO VG
Granola mix, davidson plum gel, raspberry coconut yoghurt, seasonal berries, bee pollen, garden moss, mango gel served in a chocolate flower pot

BLAT / 24.0
Bacon, lettuce, avocado & tomato with tomato & red capsicum relish

POUTINE - FRIES, TASTY CHEESE, GRAVY / 16.0

TRUFFLE FRIES / 18.0 / VG

BUSH TOMATO FRIES / 14.0 / VG VO

CROISSANT - ham, cheese, tomato / 14.0

BEEF BURGER / 30.0
Beef patty, maasdam cheese, beetroot relish, pepperberry aioli, lettuce, tomato, caramelised onion, zucchini pickle, fries

GRAZING FOR 2 / 89.0 / + 2 glassess of Prosecco for 12.0
Truffle baked brie, blue cheese, Toolunka Creek olives, native thyme, Giddy Up Sourdough, quince paste, pickled veg, caper berries, seasonal fruit, roasted nuts, pepperberry pickled onion, muscatel, pickled chilli, kabana

PORK BELLY SLIDERS (3) / 32.0 / + extra slider 9.0
Kunzea & native thyme pork belly, shaved iceberg, rosella flower & native hibiscus chutney, tom yum aioli, zucchini pickle

CALAMARI / 31.0
Calamari, green papaya slaw, carrot, beanshoots, fish sauce glaze, black garlic aioli, tom yum dust, lemon

BARRAMUNDI / 34.0
Beer battered barramundi, fingerlime tartare, lemon & dill salt, honey mustard dressing, garden salad, fries

CROCODILE SPRING ROLLS (4) / 22.0
Lemon myrtle crocodile spring rolls, rosella flower hibiscus & apple chutney

VIETNAMESE SALAD / 24.0 / + chicken 9.0 + egg 4.5 + salmon 9.0
Vermicelli noodle, kunzea namjim dressing, brown sugar peanuts, shaved cabbage, mint, thai basil, chilli, carrot, spring onion, lime

POKE BOWL / 25.0 / VG / + chicken 9.0 + egg 4.5 + salmon 9.0
Seaweed salad, carrot, pickled ginger, brown rice, edamame, pickled onion, radish, nori flakes, black sesame, avocado, kunzea soy reduction, gochujang anise myrtle chilli oil, pepperberry aioli

DAILY TOASTIES WITH FRIES / 24.0 (Ask our friendly wait staff for availability)

Chicken
Sliced chicken, sundried tomato pesto, onion, seeded mustard, roquette, aioli

Vegetable
Sliced mushrooms, brie, roquette, beetroot pesto, caramelised onion / VG

Brisket
Beef brisket, sauerkraut, maasdam cheese, zucchini pickles, aioli

Tuna Melt
Tuna, maasdam cheese, onion & chives, sriracha, aioli