



Have a seat
Your table awaits you

BARRA ON TODD



RESTAURANT & BAR

STARTERS

Garlic Bread <i>Freshly baked rustic bread with roasted garlic butter</i>	12
Cheesy Garlic Bread <i>Rich garlic bread topped with melted cheese</i>	15
Tomato Bruschetta <i>Toasted fresh baked rustic bread, fresh tomato, Spanish onion, herbs and balsamic drizzle</i>	18
Mushroom Crostini <i>Locally foraged mushrooms sauteed in garlic and herbs served on toasted crostini</i>	18

“The one who travels the world brings back
some of it each time he turns home.”

SOMEBODY ELSE

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ENTRÉE

Lemon Myrtle Salt & Pepper Squid

Crispy squid infused with native Australian flavours of lemon myrtle, salt bush, and pepper. Served with a fresh green salad and sweet chili sauce. (A)

25



Duo Tasting Plate

A bold fusion of Australian flavours featuring kangaroo and crocodile, seasoned with bush spices and dukkah. Paired with tangy local bush tomato chutney, sweet chilli sauce, and finished with native salt bush.

32



Empanada

Flaky pastry filled with kidney beans, capsicum, corn, and spices in a rich tomato base. Served with mixed greens and smoky chipotle mayo.

22

Sweet Potato Croquettes

Tender sweet potato wrapped in a golden crumb coating. Served with a fresh green salad and rich aioli sauce.

24

Jumbo Spring Roll

Delicate pastry with a vibrant mix of cabbage, carrots, green peas, vermicelli, and shiitake fungus. Served with a fresh green salad and sweet chilli sauce.

22

SALAD

Haloumi Salad

Fresh mesclun mix with cherry tomatoes, cucumber, carrot, capsicum. honey lemon myrtle dressing.

30



Pumpkin Salad

Vibrant mix of mesclun, cherry tomatoes, cucumber, roasted pumpkin, and capsicum, tossed in balsamic dressing.

26

Chicken Salad

Crisp cos lettuce with cherry tomatoes, cucumber, feta cheese, Mercure Farm hard-boiled egg, and roasted sesame dressing.

29

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MAIN COURSE

Bush Spiced Kangaroo - Signature Dish

250gm Kangaroo marinated in native Australian bush spices. Roasted pumpkin, asparagus, locally foraged salt bush, native rosella and red wine sauce.

49



Slow Cooked Beef Cheek

16 hour slow cooked beef cheek prepared in a rich red wine jus. Creamy potato mash, broccolini & carrot.

43

Grain-Fed Beef Loin

300g beef loin, served with roasted potato and steamed vegetables. Your choice of native rosella red wine Jus or creamy mushroom sauce.

50

Duck Leg Confit

Crispy duck leg confit served with braised red cabbage and duck fat roasted potatoes.

44

Crusted Dukkah Lamb Rack

Australian lamb rack crusted with fragrant local bush dukkah, served with mint au jus, sweet potato mash, baby broccolini & carrot.

53



Creamy Mushroom Chicken

Rich and creamy mushroom sauce paired with tender grilled chicken, served with pan fried seasonal vegetables.

39

Barramundi with Creamy Lemon Myrtle Caper

Fresh locally sourced barramundi topped with a zesty cream native lemon myrtle and caper sauce, served with potato mash and asparagus. (M)

46



Teriyaki Salmon Bowl

Grilled salmon glazed with an in-house sweet teriyaki sauce, served with jasmine rice, asparagus, and capsicum. (I)

38

Prawn Red Curry

Succulent Australian prawns cooked in a red curry sauce with cauliflower and capsicum, served with fluffy white jasmine rice. (I)

42

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PLANT BASED MAIN COURSE

Spaghetti

30



Locally-spiced pasta dish loaded with sautéed mushrooms, cherry tomatoes, spinach, and cauliflower, in a rich tomato cream sauce with bush tomato chutney, topped with parmesan cheese.

Plant Based Chicken Bowl

32

Crispy golden plant-based chicken served with fluffy white rice, cherry tomatoes, edamame, and mixed greens, drizzled with soya sauce.

Add Your Protein:

Prawns

6

Egg

2

Chicken

6

Plant Based Schnitzel

34

Crispy plant-based schnitzel served with crunchy French fries, mixed greens, and smoky chipotle mayonnaise.

SIDES

Garden Salad

16

Mixed mesclun, tomato, cucumber, red onion, balsamic dressing.

Crunchy Chips

10

Served with aioli.

Potato Mash

10

Steamed Seasonal Vegetables

16

MERCURE

HOTEL

ALICE SPRINGS RESORT

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.