

THE
JUNGLE ROOM
AT DOGLANDS



FOOD MENU





- SNACKS -

Boomer Bay oysters (gf)

Champagne Mignonette, fresh lemon.

Single – 6 Half dozen – 30 Dozen- 58

Parmesan fries (gf, v)

Chive aioli, Parmigiano-Reggiano. 15

Whipped ricotta (gfo, v)

Floral honey, lemon thyme, baguette. 16

Black olive tapenade (gfo, v)

Pistachio, confit garlic, baguette. 16

Duck fat popcorn (gf)

Five spice, smoked paprika. 6

Crumbed brie (v)

Tomato jam. 18

Calamari

Red pepper hummus, herb salad. 22

- ENTREES -

Beetroot tartare (vg, gfo)

Hazelnut vinaigrette, rye crisp. 18

Charred carrot salad (gf, v)

Labneh, dukkha, pomegranate molasses. 24

Beef carpaccio (gf)

Grated horseradish, watercress, umami bomb oil. 20

Pork and pistachio terrine (gfo)

English mustard, croutes. 26

- MAINS -

Market fish (gf)

Crushed chat potato, green beans, dill beurre blanc. 36

Nduja gnocchi

Nduja cream, charred lemon oil, Parmigiano-Reggiano, salami crisps. 32

Prawn linguine

Cherry tomato, red onion, garlic, chili, parsley, EVOO, grilled lemon cheek. 34

Steak frites (gf)

350g Charred T-Bone, compound butter, hand cut chips. 48

- JUNGLE CLASSICS -

Beef burger (gfo)

Wagyu beef patty, aged cheddar, lettuce, pickles, house burger sauce, milk bun, chips. 25

Chicken schnitzel

Chips, salad, lemon wedge. 25

Jungle parma

Sugo, mortadella, for di latte, chips, salad. 32

Steak sandwich (gfo)

Flank steak, Emmental cheese, onion jam, seeded mayo, rocket, chips. 25

Moon Dog Stout & beef pithivier

Chips, salad. 25

Harissa cauliflower & grain salad (vg, gf)

Rocket, fresh herbs, toasted almond, pomegranate dressing. 25

Ploughman's board (gfo)

Aged Irish cheddar, free range ham, tomato jam, house pickles, mustard, baguette. 25

- DESSERTS -

Coffee & chocolate panna cotta (gfo)

Mascarpone Chantilly, chocolate hazelnut crumb. 14

Maple-spiced pumpkin tart (v)

Caramel glaze, candied pecans, double cream. 15



FEED ME

Minimum of four people
Two course - \$70 per person
Three course - \$75 per person

- ENTREES -

Beef carpaccio (gf)

Grated horseradish, watercress, umami bomb oil.

Whipped ricotta (gfo, v)

Floral honey, lemon thyme, baguette.

Black olive tapenade (gfo, v)

Pistachio, confit garlic, baguette.

- MAINS -

Harissa spiced roast chicken (gf)

Red pepper hummus, herb salad.

650g Parwan prime rib eye (gf)

Herb butter.

Roasted chat potatoes (gf)

Harissa cauliflower & grain salad (gf, vg)

- DESSERTS -

Coffee & chocolate panna cotta (gfo)

Mascarpone Chantilly, chocolate hazelnut crumb.

Maple-spiced pumpkin tart (v)

Caramel glaze, candied pecans, double cream.

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DRINKS MENU





- PÉT NAT -

Italian Plastic Golden

South Australia.

16 Glass 77 Bottle



- SPARKLING -

NV Alpha, Box & Dice Tarot Prosecco

Murray Darling, South Australia. 12.5 Glass 59.5 Bottle

NV D'Argent Cuvée Prestige Blanc de Blancs Brut

Burgundy, France. 15 Glass 72 Bottle

Innocent Bystander Sparkling Rosé Moscato

Victoria. 13 Glass 62 Bottle

NV Moët & Chandon Imperial Brut

Champagne, France. 120 Bottle

NV Pierre Gimonnet Cuvée Cuis 1er

Cru Brut Blanc de Blancs

Champagne, France. 220 Bottle

- WHITE -

Alpha Box & Dice Tarot Pinot Grigio

South Australia. 13.5 Glass 64.5 Bottle

Marty's Block Sauvignon Blanc

South Australia. 12.5 Glass 59.5 Bottle

Italian Plastic Golden Skin Contact Blend

Adelaide Hills, South Australia. 15 Glass 72 Bottle

West Cape Howe Regional Range Riesling

Mount Barker, Western Australia. 15 Glass 72 Bottle

Acmé Chardonnay

Adelaide Hills, South Australia. 16.5 Glass 79.5 Bottle

2023 Rockbare Riesling

Clare Valley, South Australia. 16 Glass 77 Bottle

2023 Payton & Jones Chardonnay

Yarra Valley, Victoria. 19 Glass 92 Bottle

2023 Kooyong Clonale Chardonnay

Mornington Peninsula, Victoria. 85 Bottle

2022 Cantine Prà Soave Classico 'Otto' DOC

Soave, Italy. 95 Bottle

2024 Obligato Gruner Veltliner

Adelaide Hills, South Australia. 75 Bottle

2022 William Fevre Petit Chablis

Chablis, France. 120 Bottle



- ROSÉ -

Marty's Block Rosé

South Australia. 12.5 Glass 59.5 Bottle

Langmeil Bella Rouge Cabernet Sauvignon Rosé

Barossa Valley, South Australia. 16 Glass 77 Bottle

2022 Triennes Rosé IGP Méditerranée

Provence, France. 18 Glass 88 Bottle

- RED -

earthworks Barossa Shiraz

Barossa Valley, South Australia. 12.5 Glass 59.5 Bottle

Dandelion Lionheart of the Barossa Shiraz

Barossa Valley, South Australia. 16 Glass 77 Bottle

West Cape Howe Regional Range Pinot Noir

Mount Barker, Western Australia. 14.5 Glass 69.5 Bottle

BC Pinot Noir

Faraday, Victoria. 15 Glass 71 Bottle

2022 Chaffey Bros LA CONQUISTA!* Barossa TGG

Barossa Valley, South Australia. XX Glass XX Bottle

2021 Sisters Run Shiraz

McLaren Vale, South Australia. 14 Glass 67 Bottle

2021 Head Red Shiraz

Barossa Valley, South Australia. 15 Glass 72 Bottle

2021 Langmeil Orphan Bank Shiraz

Barossa Valley, South Australia. 210 Bottle

Alpha Box & Dice Mistress Tempranillo

Adelaide Hills, South Australia. 17 Glass 82 Bottle

2023 Payton Jones Pinot

Victoria. 17 Glass 82 Bottle

2022 Dalrymple Estate Pinot Noir

Tasmania. 130 Bottle

2022 Bowen Estate Cabernet Sauvignon

Coonawarra, South Australia. 110 Bottle

2020 Côtes-du-Rhône Rouge

Rhone Valley, France. 105 Bottle

2021 The Pawn Montepuiciano 2021

Adelaide Hills, South Australia. 82 Bottle

P.A.R. By Nick Spencer Malbec

Gundagai, NSW. 80 Bottle

Aphelion 'Welkin' Nero d'Avola (served chilled)

McLaren Vale, South Australia. 16 Glass 78 Bottle



- DESSERT -

Heggies Vineyard Botrytis Riesling

Eden Valley, South Australia. Glass 14 Bottle (375ml) 65

Château Rieussec Sauternes Carmes de Rieussec

Bordeaux, France. Glass 20 Bottle (375ml) 90

- COCKTAILS -

Negroni

Gin, Föt Li sweet vermouth, campari. 22

Mambo Mojito

White rum, mint, lime, sugar. 22

Safari Swizzle

Drop hard coconut water, cucumber vodka, cloudy apple. 22

Oasis Old Fashioned

American whiskey, sugar, bitters, coconut water. 25

The Jungle Room Tiramisu

Spiced rum, coffee and cacao liqueur, mascarpone cream, 100s and 1000s. 24

Aperol Spritz

17

Espresso Martini

20



- BOTTLED BEER -

Ripple In Time

Barrel Aged Raspberry and Rum Imperial Stout. 650ml 30

Moon Dog Crème De La Crème De La Crème Brûlée

Crème Brûlée Barrel Aged Stout. 650ml 38

Black Lung XI

Tennessee Whiskey Barrel Aged Smokey Stout. 650ml 38

Jumping The Shark 10th Anniversary

Cognac Barrel-Aged Truffled Imperial Stout. 375ml 32

6 Months In A Leaky Oak

Barrel Aged Wild Strong Belgian Blonde Ale on Nero d'Avola grapes. 650ml 32

Baron of Barrels

Barrel Aged Golden Strong Ale. 650ml 38

XIII

Spiced Rum Barrel Aged Smokey Stout. 375ml 28



- TAP BEER -

Moon Dog Draught - 4.0% ABV

Classic, easy, fresh. 7.8 Pot 11 Sch 28 Jug

Moon Dog Pacific Ale - 4.4% ABV

Fruity, easy-going, tropical. 8.5 Pot 12.5 Sch 32 Jug

Moon Dog Lager - 4.5% ABV

Clean, crisp, refreshing. 8.5 Pot 12.5 Sch 32 Jug

Moon Dog Old Mate Pale Ale - 4.5% ABV

Hoppy, tropical, citrus. 8.5 Pot 12.5 Sch 32 Jug

Moon Dog XPA - 5.0% ABV

Light, bright, crisp. 9.5 Pot 14 Sch 35 Jug

Moon Dog Hazy IPA - 6.2% ABV

Juicy, fresh, hoppy. 9.5 Pot 14 Sch 35 Jug

Moon Dog Stout - 5.0% ABV

Roasty, toasty, smooth. Pot 8.5 Sch 12.5

Moon Dog Session Ale - 3.5% ABV

Easy drinking, full flavoured. Pot 8 Sch 12

Moon Dog Helles Lager - 5.0% ABV

Crisp, clean, classic. Pot 8.5 Sch 12.5

**Please ask our staff about
seasonal beers we have on tap.**



- ALSO ON TAP -

Fizzer Alcoholic Seltzer - 4.0% ABV

Tropical Crush. 11.5 Lrg 30 Jug

Fizzer Juicy Alcoholic Juice - 4.0% ABV

Summer Pash. 11.5 Lrg 30 Jug



