

warrior

Dinner MENU

Welcome.

When thinking of naming our restaurant, we couldn't go past *Warrior*, a word that has come to mean so much to the Irwin family.

In 2002, Steve and Terri established Wildlife Warriors, a non-profit organisation dedicated to the protection of wildlife and wild places. To this day, the following handwritten quote hangs in Steve's office: "*Ones who are engaged or experienced in battle - Warriors.*" Since founding the charity, which funds the Australia Zoo Wildlife Hospital and international projects around the world, many other warriors have joined the Wildlife Warriors family.

The *Warrior* name became even more special when Grace Warrior was born in 2021.

Our menu's identity is derived from the classical techniques of the world, blended with the modernisation that is Australian cooking. Recipes are influenced by the unique produce that Australia has to offer, in a celebration of our region.

Our chefs at *Warrior* spend their time sourcing beautiful local ingredients to create our signature dishes. Paying homage to the First Nation people and the plant life they have been utilising for thousands of years. We at *Warrior* endeavour to take these earthy flavours and pair them to the fresh produce of local farms.

Wunya Ngum-gulim!

"Welcome everyone, on behalf of the Kabi Kabi people of the Sunshine Coast Traditional Aboriginal Custodians of this land. Beerwah in our language means 'rising up high'. The Irwins and Australia Zoo have embodied the name of their town, rising to the highest level of conservation to become some of the very best Wildlife Warriors .

Be Beerwah! Rise Up High!

Take the challenge and become Wildlife Warriors today. Caring for our Country and our Wildlife are a part of our daily responsibilities as custodians of this great land."

Lyndon Davis
First Nation Elder

Know your menu



Our Montville Coffee is roasted in the Sunshine Coast Hinterland, and delivered to Warrior within 36 hours. You can't get any fresher than that!



Warrior uses chillies that are harvested from Australia Zoo's Elefantasia, where we educate guests about the role they play in conserving elephants!



All of our seafood is carefully chosen from 'GoodFish', Australia's Sustainable Seafood Guide.



Our drinks menu features Australian beers, wines and spirits, including those from local breweries here on the Sunshine Coast.



Ordering a juice? We use the fruit pulp to make ice blocks for our elephants!



Did you know tigers love the smell of coffee? Our coffee grounds are used by the Australia Zoo tiger team as enrichment within their habitat for our tigers to sniff out!

10% Sunday or 15% Public Holiday surcharges apply.

Menu items may contain allergens such as milk, seafood, nuts, eggs and wheat. Please discuss any allergies with our staff.

Dietary recommendations for our menu are labelled as follows:



vegetarian



vegan



dairy free




gluten free



spicy

Entrée

LOCAL GOATS CHEESE   24
Black garlic honey vinaigrette, roasted tomato, fennel jam, saltbush


CURED DUCK BREAST  24
Caramelised yoghurt, salt-baked beetroot, pickled plum

LIGHTLY CURED KINGFISH  25
Radish, lemon myrtle green goddess, finger lime, pickled eschalot, furikake










ROASTED KING OYSTER MUSHROOM    25
Avocado, celeriac, herb salad, macadamia oil

CHAR SIU ORGANIC PORK BELLY   26
Eggplant relish, pickled cucumber, green onion and ginger oil

Main

PICKLED, RAW AND ROASTED VEGETABLES   	25
<i>Edamame beans, avocado, silken tofu, condiments, toasted peanut dressing</i>	
BEEF SHORT RIB RENDANG CURRY 	39
<i>House pickles, toasted peanuts, jasmine rice, condiments</i>	
DIJON AND PARSLEY PEACHESTER LAMB CUTLETS 	46
<i>Homegrown warrigal greens, charred eschalot, carrot and mint chimichurri</i>	
FRASER ISLAND CRAB LINGUINE	53
<i>Mirin butter, fermented chilli and garlic, chives, lemon</i>	
200G (7oz) WAGYU SIRLOIN 4-5 MARBLE SCORE 	65
<i>Bone marrow roasted potato and onion, pickled oyster mushrooms, café de Paris butter</i>	

Sides

SHOESTRING FRIES 	12
<i>Native saltbush salt, aioli</i>	
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HOMEGROWN WARRIGAL GREENS   	13
<i>Broccolini, confit garlic oil, fried shallots</i>	
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ROASTED KIPFLER POTATOES  	14
<i>Miso butter, Grana Padano</i>	
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BLUE DOG FARM LEAVES   	14
<i>Mint, pickled eschalot, homegrown wild nasturtium vinaigrette</i>	

Kids Main

SLOW COOKED LAMB SHOULDER RAGU

Orecchiette, Grana Padano

16

PANKO CRUMBED CHICKEN TENDERS

With shoestring fries, salad

16

BATTERED SUSTAINABLE MARKET FISH

With shoestring fries, salad

16

MINI WAGYU CHEESEBURGER

With shoestring fries

16

Kids Dessert



KIDS ICE CREAM SUNDAE

*Three scoops of vanilla ice cream with toppings
(Includes your choice of syrup; chocolate, strawberry or caramel)*

12

Dessert

COCONUT PANNACOTTA   18
Coconut sorbet, pineapple crisp, strawberry gum and macadamia

DARK CHOCOLATE TORTE   18
Milk chocolate mousse, white chocolate ice cream, coffee and orange croquant

STICKY DATE CAKE  18
Peanut butter ice cream, caramelised banana, butterscotch

CAKE AU CITRON  18
Limoncello, lemon curd, raspberry textures, lemon sorbet

WOOMBYE CHEESE PLATE  39
Truffle triple cream brie, washed rind, vintage cheddar, lavosh, honeycomb

Native Ingredients

We love sharing some of Australia's incredible bush tucker with you. Here are a few of the special ingredients that have been used for thousands of years featured on our menu.

LEMON MYRTLE

This plant, native to rainforests of Southeast Queensland, has a beautiful citrus flavour and smell. It's used in the dishes at Warrior, and is grown right here throughout the grounds of the lodge.

SALTBUSH

Saltbush is a fast growing shrub in which both the leaves and seeds are viable bush tucker. The leaves are salty in flavour and are rich in protein, antioxidants and minerals. These leaves can be treated as a leafy vegetable, enjoyed blanched, sautéed and in salads.

WARRIGAL GREENS

Also called New Zealand spinach, these delicate leaves are used similarly to spinach, and are grown right here at the lodge and Australia Zoo. The word warrigal comes from the Dharug language, and means wild.

FINGER LIME

Famed for its caviar-like consistency, this Australian superfood is native to the sub-tropical rainforests of Queensland and is bursting with citrus flavours.

Meet our Suppliers

PEACHESTER FRESH

A small, family-run farm just over 10 kilometres away from Warrior, specialising in ethical, sustainable, grass-fed lamb.

LITTLE WHITE GOAT CHEESE

We love people that love animals, and the team at Little White Goat Cheese certainly do! The farm in Wamuran, just south of the lodge, specialises in goats cheese from their herd of around 60 goats.

HUM HONEY

Natural honey sourced from right here in the Sunshine Coast Hinterland. The award winning team at Hum Honey pride themselves on hand-harvested, cold pressed honey with minimal filtration, meaning the natural health benefits remain in the honey.

BLUE DOG FARM

Located at the base of the mountain you can see from the lodge, Blue Dog Farm provides us with “Really Fancy Salad”, stunning leaves, flower petals and microgreens grown without pesticide, herbicide or synthetic fertilisers.