

Lunch and Dinner
À LA CARTE AND SHARED MENU

Lunch served 11:30am to 3:00pm and Dinner 5:00 to 8:30pm

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 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, as well as the story of our legacy. While dishes like our rendang aren't traditionally Australian, Steve absolutely loved cooking them while he was working in the far flung reaches of Australia. That's why we have curry on our menu, to pay homage to Steve through our food!

Our chefs at Warrior spend their time sourcing beautiful local ingredients to create our signature dishes. We have a passion for growing and harvesting native plants, that Aboriginal Australians have been utilising for thousands of years, and endeavour to take these earthy flavours and pair them to the fresh produce of local Sunshine Coast 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 Elephantasias, where we educate guests about the role they play in conserving elephants!



All of our seafood is Australian sourced and 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 allergies with our staff as additional gluten and dairy free options may be available.



vegetarian



vegan



gluten free



dairy free



spicy

Entrée

MOURACHAN DAMPER 	12
<i>Smoked red gum butter, native thyme olive oil</i>	
BEETROOT TARTARE   	18
<i>Chives, capers, miso, tahini</i>	
PAN-FRIED POLENTA WEDGES    	18
<i>Avocado puree, cashew panko, Sunshine Coast pineapple and jalapeno jam</i>	
MISO CARAMEL PORK BELLY  	22
<i>Asian Slaw, misozuke, sesame seeds, shallots</i>	
CURED GOLDBAND SNAPPER  	27
<i>Sustainably sourced goldband snapper, native finger lime, dill, pickled eschalot</i>	
SLOW COOKED DUCK WONTONS 	28
<i>Green ginger duck, fire-charred corn, coriander, native plum glaze</i>	

Main

ROCKY CREEK MUSHROOM RISOTTO  	35
<i>Arborio rice, Sunshine Coast black garlic, Warrior's Warrigal greens, vegan parmesan cheese, Edamame</i>	
WHITE KUNZA CHICKEN  	41
<i>Queensland mango salsa, packham pear, native Bunya nut jardinière, Geraldton wax</i>	
THE OG SLOW-COOKED BEEF RENDANG   	45
<i>Saffron rice, green chilli salad, fried lemongrass</i>	
SEAFOOD LAKSA  	59
<i>Humpty Doo Barramundi, Sunshine Coast prawns, local mussels, fresh elephant chilli, Chinese broccoli, rice noodles</i>	
200G (7oz) EYE FILLET 	69
<i>Truffle Mashed potato, beetroot puree, charred broccolini, Warrior butter</i>	

Sides

STOCKMAN'S CHIPS    16
Truffle aioli, red gum salt

TRUFFLE MASHED POTATO  18
Truffles, butter

NATIVE SOY BRUSSELS SPROUTS    18
Soy, garlic, ginger, local honey, black salt, lemon myrtle from the Warrior garden

GLASSHOUSE SALAD    19
Blue Dog Farm leaves, red oak leaves, green oak leaves, alfalfa sprouts, olive oil

Dessert

WARRIOR PANNA COTTA    19
Coconut sorbet, Queensland pineapple jam, native strawberry gum, coconut flakes

THE HONEY HIVE  21
Meringue, Warrior's lemon myrtle ganache, passionfruit jelly

SALTED PEANUT ICE CREAM SANDWICH   24
Cocoa whipped cream, peanut brittle

THE CROCOSEUM 24
Chocolate mousse, mint cream, chocolate wafer, river mint ice cream

A Feast to Share

All share menus require a minimum of two people. These are served banquet style, so everyone gets to try each dish. A great way to experience our menu!

Groups of 13 or more for lunch or 8 or more for dinner, including groups with children, are required to dine on a shared menu.

Share Menu Option 1

\$89 per person

Entrée

MOURACHAN DAMPER V

BEETROOT TARTARE V gf df

CURED GOLDBAND SNAPPER gf df

Main and Sides

WHITE KUNZA CHICKEN gf df

NATIVE SOY BRUSSELS SPROUTS V gf df

GLASSHOUSE SALAD V gf df

Dessert

WARRIOR PANNA COTTA V gf df

Share Menu Option 2

\$119 per person

Entrée

MOURACHAN DAMPER 

BEETROOT TARTARE   

PAN-FRIED POLENTA WEDGES    

MISO CARAMEL PORK BELLY  

CURED GOLDBAND SNAPPER  

Main and Sides

WHITE KUNZA CHICKEN  

THE OG SLOW-COOKED BEEF RENDANG   

NATIVE SOY BRUSSELS SPROUTS   

SAFFRON RICE   

Dessert

WARRIOR PANNA COTTA   

THE HONEY HIVE 

Share Menu Option 3

\$139 per person

Entrée

MOURACHAN DAMPER 

PAN-FRIED POLENTA WEDGES    

MISO CARAMEL PORK BELLY  

CURED GOLDBAND SNAPPER  

SLOW COOKED DUCK WONTONS 

Main and Sides

ROCKY CREEK MUSHROOM RISOTTO  

WHITE KUNZA CHICKEN  

200G (7oz) EYE FILLET 

NATIVE SOY BRUSSELS SPROUTS   

GLASSHOUSE SALAD   

Dessert

SALTED PEANUT ICE CREAM SANDWICH  

THE CROCOSEUM

Kids and Light Appetites

MAC AND CHEESE

Macaroni, cheese sauce, paprika

18

GRILLED CHICKEN

Stockman's chips, house salad, side of sauce

18

BEEF BURGER

House-made patty, Swiss cheese, tomato sauce, stockman's chips, house salad

19

GRILLED OR CRUMBED SUSTAINABLE FISH

Stockman's chips, house salad, side of sauce

25

100G (3.5oz) STEAK

Stockman's chips, house salad, side of sauce

25

Kids Dessert

VANILLA BEAN ICE CREAM

Vegemite caramel, almond meal crumb

12

CHOCOLATE ICE CREAM

Chocolate snaps, almond meal crumb

12

SALTED PEANUT ICE CREAM SANDWICH

Cocoa whipped cream, peanut brittle

15

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.

FINGER LIME

Instead of traditional segments, it hides tiny pearl-like "caviar" that bursts with zesty lime flavour the moment you bite into them. Native to Australia's rainforest edges, it brings a bright, tangy pop to everything from oysters to desserts, and our chefs love it for the drama as much as the flavour.

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.

STRAWBERRY GUM

The fruity smell and taste of this native spice make a wonderful addition to desserts. Aboriginal Australians would chew on the leaves for their sweet, berry flavor, and use the oils from the leaves for medical remedies.

Meet our Suppliers

HUMPTY DOO BARRAMUNDI

Humpty Doo Barramundi isn't just about great-tasting fish, they're also serious about doing seafood the right way. Grown in the warm, clean waters of Australia's Top End, their barramundi are farmed with a strong focus on sustainability, including efficient water use, careful stocking practices, and systems designed to minimise environmental impact.

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.

ROCKY CREEK MUSHROOMS

Just a stone's throw away from Australia Zoo, this family run farm specialises in gourmet mushrooms with health benefits, while working with a deep respect for the earth.

HOLISTIC HIVES

Natural honey sourced from right here in the Sunshine Coast Hinterland. Their bees are thoughtfully placed through the local area in chemical-free zones within nature-rich, flower filled environments.