



Tastes of Australia

Campfire Breads including Bush Flavoured Damper, Pumpkin Scones & Walnut Bread

Outback Sweet Potato with Wattleseed Gnocchi

This Mornings Catch of Trawler Prawns, Premium Oysters & Shovel Nose Bugs
with Bush Flavoured Salsa's & Sauces

\$63.00 Per Person

Cold Tasting

- ❑ Chilli Flash Fried Prawns, Rocket Salad, Mango Mayonnaise
- ❑ Rabbit, Bacon & Sage Terrine with Grappa Macerated Prune Conserve
- ❑ Citrus Poached Chilled Salmon, Beetroot Crisps, Cauliflower Puree
- ❑ Seared Tuna on Coleslaw of Radish, Celery & Apple Lime infused Avocado Oil
- ❑ Gingered Duck Leg, Plum & Chilli Jam, Caramelized Citrus Sauce
- ❑ Macadamia Nut, Pumpkin & Kervela Goats Cheese Tartlets. Red Onion Glaze
- ❑ Dry Fruit Cous Cous with Smoked Chorizo & Almonds, Mustard Seed Yoghurt
- ❑ Sea Salt Roasted Nicola Potatoes with Garlic Mayo, Smoked Paprika & Chives
- ❑ Grilled Asparagus, Parmesan Custard, Candied Olives
- ❑ 'Egg n Bacon' Salad with Australian Parmesan & Anchovies

Hot Tasting

- ❑ Roast Barramundi Fillet with Autumn Vegetables, Tomato Yabbie Sauce, Laksa Jam
 - ❑ Roast Chicken Breast, Bread & Pancetta Pudding, Vinegar Braised Capsicum, Nutty Stock
 - ❑ Jaffle's of Braised Veal, Onion & Paddock Fungi, Veal Gravy & Pumpkin Mash
 - ❑ Macadamia Crumbed Whiting Fillets with Garlic Chips, Banana Curry Mayo
 - ❑ Fried Prawn & Lemon Myrtle Rissoles, Sautéed Billy Greens, Sweet Chilli Sauce
 - ❑ Smoked Beef Fillet, Native Thyme Pan Juices, Milawa Blue Cheese Fritters
 - ❑ Flare Grilled Kangaroo with Smoked Tomato & Basil Risotto, Pepper Berry Gravy
 - ❑ Paella with Yabbie, Prawns, Clams, Calamari, Chicken & Chorizo Sausage
 - ❑ Coopers Ale & Pepper Leaf Mustard Stew, Whipped Sebago Mash
 - ❑ Cauliflower Bake with Crust of Gruyere Cheese, Damper & Lemon
 - ❑ Cattleman's Vegetable Fries, Garlic Aioli
 - ❑ Potato & Lemon Myrtle Mustard Loaf, Mushy Peas
- *6 dishes from this selection feature nightly*

Sweet Tasting

- ❑ Coconut Crème Caramel
- ❑ Orange & Tarragon Panna Cotta with Mango & Lime Stew
- ❑ Atherton Tablelands Mocha and White Chocolate infused Crème Brulee
- ❑ Passionfruit Sago Pudding with Coconut & Malibu Glaze
- ❑ Lemon Myrtle & Blackberry Sour Cream Cheesecake
- ❑ Citrus Custard Tart topped with Vanilla Meringue
- ❑ Caramel & Cinnamon Scented Bittersweet Chocolate Cake
- ❑ Apricot & Basil Delight topped with Frangelico Chocolate Potted Froth
- ❑ Wattleseed Pavlova with Vanilla Scented Whipped Cream & Tropical Fruits
- ❑ Fresh Fruits Laced with Ginger & Mint Syrup
- ❑ Aniseed & Almond Crisp Cookies

