



Flames of the Forest

2020 Group Menus and Beverage Packages

Flames of the Forest is a
unique, magical and
spell binding location for your
special event.

Australia's ultimate off-site
event location in
Tropical North Queensland.

Flames of the Forest offers total
privacy, exclusivity and
no noise restrictions.

All our current menu offerings
are Covid-19 Safe

Canape Menu

A selection of hot and cold canapes hand made in house featuring Queensland's freshest produce

Cold selection

- Goat's cheese en croute with caramelised onion jam
- Smoked crocodile rilletes on cucumber disc
- Fresh Atlantic salmon on wakame with black & white sesame
- Tuna tartare
- Tomato and basil bruschetta
- Oysters with cucumber & wasabi granita
- Tiger Prawn on wakame salad
- Tamarillo cured Ocean trout with horseradish mousse en croute
- Mini prawn cocktail with avocado and salmon pearls

Hot selection

- Homemade macadamia nut satay skewers with beef or chicken
- Herb and garlic prawn skewers
- Vegetable baji's with mint yoghurt
- Confit duck and pistachio nut filo with cranberry dipping sauce
- Reef fish tortellini in lobster bisque
- Thai fish cakes with chilli jam
- Lamb koftas with mint yoghurt
- Prawn wonton with chilli jam
- Mini vegetable macadamia stack
- Peking duck spring rolls with plum dipping sauce
- Lamb and vegetable skewers



Substantial Canape Menu

Rice noodle salad with fresh herbs and roasted sesame dressing – add chicken/prawns/vegetables

Pulled pork sliders with fresh slaw

Beef sliders with red onion jam and cheddar

Confit duck and cranberry sausage rolls

Roast pumpkin, spinach and feta filo parcels with tzatziki

Panko crumbed reef fish with housemade tartare sauce

Pulled pork or panko crumbed reef fish taco with fresh slaw

Ginger and chilli sticky chicken wings

Jungle spiced chicken or lamb with Mediterranean vegetable cous cous and mint yoghurt



Plated or Alternate Menu

Choose 1 from each course

Entrée

Handmade local reef fish tortellini served in lobster bisque with vine ripened tomato & fresh herbs

Salad of confit duck with fresh pear, Spanish onion, cranberries, wild rocket & shaved Parmesan finished with fig vincotto and roasted garlic lavash

Tiger prawn cutlets on a bed of green pawpaw salad with a chilli and peanut dressing

Salad of balsamic glazed baby beets, dukkah crusted goat's cheese & baby spinach drizzled with vanilla bean vinaigrette

Seafood chowder with fresh tomato herbs served with garlic focaccia

Roast pumpkin and semidried tomato risotto with baby spinach, parmesan cheese and truffle oil



Main

Pan fried Coral Trout on a warm salad of kipfler potatoes, sugar snaps peas & vine ripened cherry tomatoes finished with a salsa verde

Macadamia nut crusted stack of eggplant and char grilled vegetables topped with goat's cheese & drizzled with basil pesto

Roasted thyme & garlic marinated lamb rump served on a medley of char grilled seasonal vegetables finished with an apple and mint balsamic reduction

Black Angus sirloin accompanied by potato gratin and topped with a smoked cherry tomato compote & port wine jus

Crispy skin chicken supreme on roasted pumpkin and thyme risotto with reduced apple balsamic and basil pesto

Panfried reef fish on sushi rice cake, coconut and lime broth topped with herb and beansprout salad



Dessert

Lemon and lime tart with coconut mousse & passion fruit coulis

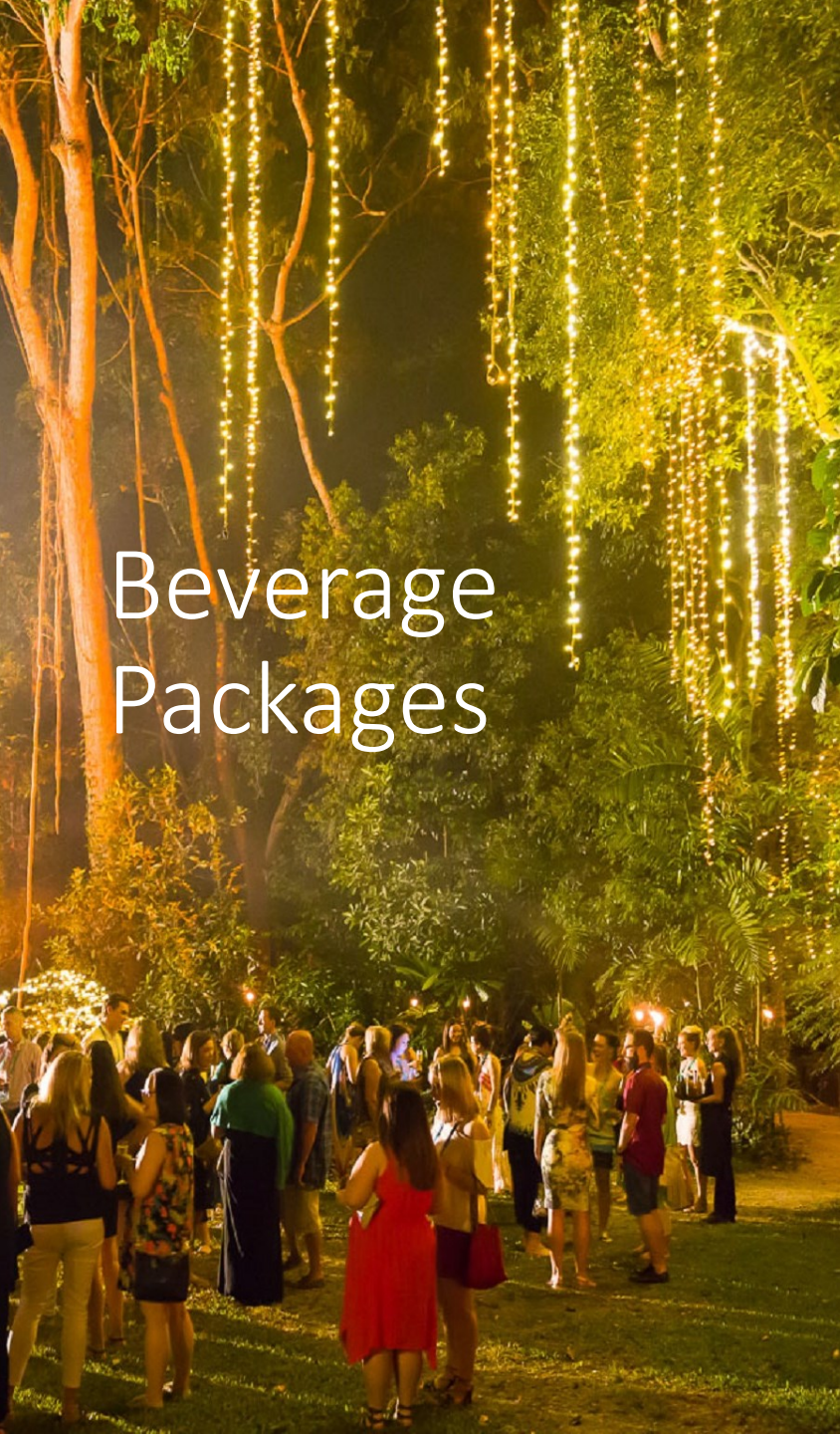
Individual traditional Pavlova topped with seasonal tropical fruits & Kahlua cream

Sticky date & black sapote pudding with double cream & butter scotch sauce

Chocolate mud cake served with wild berry compote & chantilly cream

Mini dessert platters to the table including macaroons, profiteroles, chocolate mousse

Coconut panna cotta with local wattleseed gelato and chocolate soil



Beverage Packages

Beverage Package 1

Please choose one white and one red

First Creek “Harvest” Sparkling

Hunter Valley, NSW

Julia Hill Sauvignon Blanc

Kongorong, SA

Printhie “Mountain Range” Chardonnay

Orange, NSW

Mountadam “Barossa” Shiraz

Barossa Valley, SA

Julia Hill “Coonawarra” Cabernet Sauvignon

Coonawarra, SA

Beverage Package 2

Please choose two whites and two reds

Ninth Island Sparkling

Tamar Valley, TAS

Willow Bridge “Dragonfly” Semillon
Sauvignon Blanc

Ferguson Valley, WA

Ninth Island Pinot Grigio

Tamar Valley, TAS

Mitchell “Watervale” Riesling

Clare Valley, SA

Mountadam “Barossa” Cabernet Merlot

Barossa Valley, SA

Two Hands “Sexy Beast” Cabernet
Sauvignon

Barossa Valley, SA

Campbells “Bobby Burns” Shiraz

Rutherglen, VIC

Both packages include Crown Lager, Great Northern, juices and soft drink

Beverage on Consumption

Sparkling Wine Selection

First Creek "Harvest" Sparkling	
<i>Hunter Valley, NSW</i>	\$ 32.00
Dal Zotto "Mio" Prosecco	
<i>King Valley, VIC</i>	\$ 38.00
Mojo "Fizz" Chardonnay Pinot Noir	
<i>Adelaide Hills, SA</i>	\$ 45.00
Ninth Island Sparkling	
<i>Tamar Valley, TAS</i>	\$ 60.00
Pipers Brook Vintage Brut	
<i>Pipers Brook, TAS</i>	\$ 68.00

White Wine Selection

Julia Hill Sauvignon Blanc	
<i>Kongorong, SA</i>	\$ 38.00
Willow Bridge "Dragonfly" Semillon Sauvignon Blanc	
<i>Ferguson Valley, WA</i>	\$ 45.00
Shaw & Smith Sauvignon Blanc	
<i>Adelaide Hills, SA</i>	\$ 59.00
Printhie "Mountain Range" Chardonnay	
<i>Orange, NSW</i>	\$ 45.00
Giant Steps "Yarra Valley Estate" Chardonnay	
<i>Yarra Valley, VIC</i>	\$ 60.00
Ninth Island Pinot Grigio	
<i>Tamar Valley, TAS</i>	\$ 48.00
42 Degrees Pinot Grigio	
<i>Coal River, TAS</i>	\$ 50.00
Red Claw Pinot Gris	
<i>Heathcote, VIC</i>	\$ 58.00
Pipers Brook Pinot Gris	
<i>Pipers Brook, TAS</i>	\$ 65.00
Mitchell "Watervale" Riesling	
<i>Clare Valley, SA</i>	\$ 49.00
Frogmore Creek Riesling	
<i>Coal River, TAS</i>	\$ 52.00

Rose Wine Selection

Rockbare Rose	
<i>McLaren Vale, SA</i>	\$ 48.00

Red Wine Selection

Mountadam "Barossa" Shiraz	
<i>Barossa Valley, SA</i>	\$ 45.00
Campbells "Bobby Burns" Shiraz	
<i>Rutherglen, VIC</i>	\$ 52.00
Leeuwin Estate Art Series Shiraz	
<i>Margaret River, WA</i>	\$ 80.00
Fat Bastard Pinot Noir	
<i>Languedoc, FRANCE</i>	\$ 42.00
Pipers Brook Pinot Noir	
<i>Pipers Brook, TAS</i>	\$ 80.00
Mountadam "Barossa" Cabernet Merlot	
<i>Barossa Valley, SA</i>	\$ 45.00
Julia Hill Cabernet Sauvignon	
<i>Coonawarra, SA</i>	\$ 48.00
Two Hands "Sexy Beast" Cabernet Sauvignon	
<i>Barossa Valley, SA</i>	\$ 60.00
Leeuwin Estate "Prelude" Cabernet Sauvignon	
<i>Margaret River, WA</i>	\$ 70.00



Beverage on Consumption

Beer Selection

XXXX Gold	\$ 7.50
Crown Lager	\$ 8.00
Pure Blonde	\$ 8.00
Great Northern Crisp	\$ 8.00
Little Creatures Pale Ale	\$ 9.50
Corona	\$ 8.50
Peroni Nasturo Azzuro	\$ 8.50
Heineken Larger	\$ 9.00
Asahi	\$ 9.00

Cider Selection

Somersby pear or apple cider	\$ 8.00
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Spirits – per measure

Bundaberg Rum	\$ 8.50
Bombay Sapphire Gin	\$ 8.50
Absolut Vodka	\$ 8.50
Johnny Walker Red Label Scotch	\$ 8.50
Wild Turkey / Jim Beam Bourbon	\$ 8.50
Jack Daniels	\$ 8.50

Soft Drinks and Juices

Still, sparkling, tonic or mineral water	\$ 4.00
Coca Cola, Diet Coke, Lemonade,	\$ 4.00
Orange, pineapple or apple juice	\$ 4.00

