

# flames of the forest

## Rainforest Dining Experience Menu 2019

*This menu is designed to introduce you to the tastes of the Tropical North!*

### *In the beginning ...*

Lightly seared kangaroo loin carpaccio served with a rocket, parmesan & Spanish onion salad with fresh truffle oil & dressed with aged balsamic glaze

### *Duet of the Far North ...*

Smoked crocodile rillette with crisp cucumber slice & salsa verde

House made prawn tortellini in a fennel cream sauce with fresh garden herbs

### *The main event ...*

Pan seared coral trout on sautéed seasonal greens with a lemon myrtle infused beurre blanc accompanied by a fresh herb salsa

Lightly marinated & roasted lamb loin accompanied by confit potato and semi dried cherry tomatoes, finished with a red wine jus

### *Happily ever after ...*

Toasted coconut Panna cotta with caramelised pineapple accompanied by a local wattle seed gelato on chocolate soil

