

flames of the forest



Groups plated 3 course menu

* Choose one or two dishes for each course from the selection below. Meals are served as set menu or alternate drop

Entree

Smoked kangaroo bruschetta with horseradish cream & shallots on a bed of wild rocket

Local banana prawns with coconut rice tian & a crisp salad of green paw paw drizzled with native lemon aspen nahm jim

Salad of confit duck with fresh pear, spanish onion, cranberries, wild rocket & shaved parmesan finished with fig vincotto & roasted garlic lavosh

Smoked atlantic salmon served on sweet corn fritter with dill crème topped with shaved fennel salad & caper vinaigrette

House baked tartlet of spinach, zucchini and local feta accompanied by wild rocket and toasted pine nuts

Main Course

Oven baked Barramundi with potato & parsnip gratin, slow roasted bush tomato salsa & pesto butter

Thyme roasted chicken supreme served on black olive & parmesan polenta cake with red pepper coulis and aged balsamic reduction

Rosemary roasted lamb rump served with a warm salad of tableland potatoes, green beans, cherry tomatoes & baby beetroot finished with port wine jus

Mountain pepper & wattle seed dusted black angus sirloin with confit garlic crushed potatoes, roasted tomatoes & caramelised eschallots finished with cabernet jus

Dessert

Lemon & lime tart with raspberry coulis & chocolate mint

Honey & macadamia nut cheesecake with passionfruit coulis

Sticky date & black sapote pudding with caramel sauce & mungalli creek double cream

Chocolate mud cake served with wild berry compote & chantilly cream

**** Please note this menu is a sample only and is subject to change, dependent on availability of local produce and Season ****

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