

flames of the forest

Plated 3 course Menu

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

Entree

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

Locally caught banana prawns with a crisp salad of mango & snow peas drizzled with native lemon aspen dressing

Confit duck tartlet over orange & daikon salad with an aged balsamic reduction.

Smoked salmon parcel filled with avocado, Spanish onion and cream cheese served with ciabatta crouton & dill caper berry dressing

Main Course

Pan seared Coral Trout with thyme roasted kipler potato, sautéed broccolini & lime beurre blanc

Slow roasted Black Angus sirloin medallion with truffled potato crush & wild mushroom ragout finished with red wine jus

Thyme roasted chicken breast served with honey glazed sweet potato & leek crush topped with spicy bush tomato salsa

Char-grilled lamb rump served upon butternut pumpkin mash with truffled asparagus & balsamic beetroot reduction

Dessert

Mango & macadamia nut cheesecake served with passion fruit coulis

Chocolate mud cake with raspberry compote & warm ganache

Flourless orange & almond cake with honey rosemary glaze

Tropical fruit plate with accompaniments

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

Ignite your senses