

# Flames of the Forest



## Aboriginal Cultural

## Experience Banquet Menu

### To begin your journey

Bush damper with a selection of dips, roast pumpkin & curried cashew nut, herb & garlic butter & basil pesto

### Sharing your journey with your table friends

Fresh Local banana prawns with a green paw paw & snow pea shoot salad drizzled with pomegranate & lychee vinaigrette

Rustic panzanella style salad of vine ripened tomatoes, Spanish onion, cucumber & roasted garlic croutons finished with bush basil & white balsamic dressing

Lemon myrtle infused kangaroo loin on a bed of wild rocket & toasted macadamia nuts garnished with homemade fig chutney

Steamed fillets of barramundi wrapped in banana leaf with sautéed seasonal vegetables finished with a fragrant coconut & kaffir lime sauce

Thyme roasted chicken breast served with garlic baked tableland potatoes topped with spicy bush tomato salsa

Mountain pepper & wattle seed crusted Black Angus sirloin with a warm salad of green beans tossed in almond butter finished with port wine jus

### Finale

Traditional Pavlova accompanied by seasonal tropical fruits, Chantilly Kahlua cream & passion fruit coulis

*Note – allergens including fish, shellfish, soy, nuts, eggs and sesame seeds maybe present in some dishes. Please advise us of any dietary requirements prior to booking.*

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