flames of the forest

Rainforest Dining Menu

This menu is designed to introduce you to the tastes of the Tropical North and is served in a degustation style with small serves of each dish

To Begin Your Journey

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

Duet of the Far North

Salt and pepper crocodile wok tossed with chorizo, bush lemon & vine ripened tomatoes

Coconut poached local tiger prawns served with lemongrass & chilli panna cotta

Followed by

Lemon myrtle & macadamia nut crusted barramundi set upon honey glazed sweet potato finished with beetroot reduction

Porcini & mountain pepper dusted Black Angus sirloin with cauliflower puree, confit cherry tomatoes & port wine jus

Finale

Sticky date & black sapote pudding with caramel sauce & Mungalli Creek double cream

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 *****

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