

flames of the forest

This menu is served progressively to the table

Freshly baked bread, traditional butter with olive oil and balsamic

Sharing the main event with your table friends ...

Sesame noodle with a crisp vegetable salad

Tableland salad of mesclun, roast capsicum, cherry tomatoes, fresh garlic croutons and Spanish onion finished with a honey mustard dressing

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

Pan fried reef fish with lightly steamed seasonal greens and yellow curry sauce

Chicken with fresh date & fire roasted red pepper couscous topped with a pumpkin puree and salsa Verde

Slow roasted Black Angus sirloin on a warm herb roasted chat potato & green bean salad accompanied by confit cherry tomatoes & finished with a red wine jus

Happily ever after ...

Traditional Pavlova accompanied by seasonal tropical fruits, fragrant vanilla bean Chantilly cream & passion fruit coulis

Flames of the Forest practices the Responsible Service of Alcohol