



Starter – choice of one

Bread and local cheese platter:

Sourdough breads, saltbush Dukkah, olive oil, local cheese, crackers, bush tomato dip

Assorted mini bruschetta with various toppings with native flavours

Dips, crackers, meats & olives : saltbush Dukkah hommus, local marinated olives, crackers & breads, prosciutto, salami, kakadu plum sweet chili sauce dip

Prawn skewers with native thyme, lemon myrtle and wild lime dipping sauce

Mains – Choice of one

Real Aussie BBQ:

Kangaroo, Emu & Crocodile meats

Salads, native dressings: Finger lime, lemon myrtle

Native sauces & chutneys

Local sourdough breads

Paperbark barramundi with lemon myrtle & native fruits & finger lime caviar

Smoked trout with apple and fennel slaw

Saltbush Dukkah crusted kangaroo with sweet potato and bush tomato chutney

Wattleseed crusted emu fillet with whole baby potato and sautéed greens

Lemon myrtle Thai crocodile curry with rice

Kangaroo & vegetable stew

Gnocchi with Wattleseed and pumpkin puree, topped with saltbush Dukkah

Bush tomato quiche with salad or veges

Desserts – Choice of one

Damper, native jams, Wattleseed cream

Pavlova topped with Wattleseed cream & wild rosella flowers

Double choc Wattleseed cheesecake

Lemon myrtle panacotta with native fruit compote

Complimentary native tea's (hot or iced teas and rainforest punch)