

# flames of the forest

## Aboriginal Cultural Experience Menu 2018

### *To begin your journey ...*

Trio of dips - roasted eggplant with red pepper, feta & fresh herbs, basil pesto & traditional butter served with freshly baked bread

### *Sharing the journey with your table friends ...*

Fresh local Tiger prawns served with a crisp vegetable & sprout salad drizzled with a chilli & lime dressing

Tableland salad of mesclun, vine ripened cherry tomatoes, fresh garlic croutons & 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

Locally caught pan fried reef fish served with lightly steamed seasonal greens & finished with a fragrant coconut & kaffir lime broth

Jungle spiced chicken breast with an aromatic fresh date & fire roasted red pepper cous cous topped with a mint & bush lime yoghurt

Slow roasted Black Angus sirloin served on a warm kipfler 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

