

flames of the forest

Rainforest Dining Experience Menu 2018

This menu is designed to introduce you to the tastes of the Tropical North!

In the beginning ...

Lightly seared kangaroo loin carpaccio served with a rocket, parmesan & Spanish onion salad with fresh truffle oil & dressed with aged balsamic glaze

Duet of the Far North ...

Smoked crocodile rillette with crisp cucumber slice & salsa verde

House made prawn tortellini in a fennel cream sauce with fresh garden herbs

The main event ...

Pan seared coral trout on sautéed seasonal greens with a lemon myrtle infused beurre blanc accompanied by a fresh herb salsa

Lightly marinated & roasted lamb loin accompanied by confit eggplant and semi dried cherry tomatoes, finished with a red wine jus

Happily ever after ...

Toasted coconut Panna cotta with caramelised pineapple accompanied by a local wattle seed gelato on chocolate soil

