



## Sample Menu

### Contemporary Australian Cuisine

#### Entree

Yabby ravioli served with a wild lime & lemon myrtle sauce

Native plum spare ribs served with wilted Asian greens

Crocodile sushi style served with a ginger & lemon myrtle dipping sauce

#### Main Course

Trout baked in paperbark infused with lemon myrtle served with root vegetables

Kangaroo fillet served on a cabbage potato cake with a native date sauce

Leg of lamb rolled in wattle seed and macadamia nut, served on an alpine pepper

Potato cake and drizzled with a mango sauce

#### Dessert

Wattle seed and bailey's tiramisu

Wild rosella pannacotta

Cheese platter

Where possible we use local ingredients