



## **ENTRÉE**

### ***Seafood Broth***

| crocodile tortellini | truffle oil |

\$14.90

### ***Tempura Soft Shell Crab***

| sandal wood smoked watermelon salad |

\$17.90

### ***Kangaroo Carpaccio***

| quandongs | pepper leaf lavosh | lemon aspen oil | Lilliput capers |

\$17.90

### ***Olive Oil Poached Heirloom Tomatoes***

| basil and lime sorbet | goats curd | micro herbs |

V, GF

\$16.50



## **MAINS**

### ***Cape Grim Eye Fillet of beef***

| Potato compression | heirloom carrots | Muntries berry jus |

\$36.90

### ***Herb Crusted Lamb Rack***

| quandong glaze | smoked cheddar and chive croquettes | target beets | parmesan wafer |

\$38.90

### ***Paper Bark Smoked Sword Fish***

| tom yum broth | popping papaya slaw | wilted bok choy |

GF

\$34.90

### ***Tanami Fire Rubbed Chicken Breast***

| truffle mash | purple carrots | baby turnips | enoki and oyster mushrooms |

| tarragon cream sauce |

GF

\$32.90

### ***Seafood Platter for Two***

| whole baked coral trout | Local tiger prawns | natural oysters white balsamic | scallop ceviche |

| Thai style marinated mussels |

GF

\$95.90

V – Vegetarian, G – Gluten free. For any other dietary requirements or further vegetarian and gluten free options please discuss with your waiter



## SIDES

Potato compression

Medley of roasted heirloom vegetables

Beetroot and rocket salad with parmesan chips

Truffle mash

\$7.50

## DESSERTS

### ***Australian Cheese Plate***

| selection of local tableland cheeses | quince paste | lavosh |

\$18.50

### ***Chocolate Implosion***

| French vanilla ice cream | Belgium chocolate wafer | imploding chocolate sphere | wild berry coulis |

\$16.50

### ***Flourless Orange Pudding***

| macarons | dragon fruit sorbet |

\$16.50

### ***Jam Doughnut***

| vanilla bean ice cream | raspberry injection |

\$16.50

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## ***Terminology of Native Australian Bush Food***

### ***Tanami Fire***

A mild spice made from ground Tanami Apples, Mountain Pepper berry, lemon aspen and chilli

### ***Muntries berries***

Known as emu apples or native cranberries Muntries are a low growing shrub found on the south coast of Australia. When ripe the berries are green with a red tinge and have the flavour of spicy apples.

### ***Quandong***

Quandong, quandang or quondong is a common name for the Wild Peach species, a small desert tree up to 4 metres high, with rough dark bark and pale green elongated hanging leaves. Quandong trees use the root system of other trees, shrubs and grasses to supplement their own supply of nutrients and water, and will therefore usually be found growing from the base of another tree. The cream flowers are small and cup shaped, in clusters at the ends of the outer branchlets. The flowers form in late summer and – depending on the season – form fruit which is ready for harvest in early spring.

### ***Lemon aspen***

A pale lemon coloured fruit about 1.5 – 2.5cm in diameter with a tough star shaped core – textured much like a Lemon Aspen has a wonderfully tart lemon taste with a hint of grapefruit. It works well with Quandongs and Muntries. They need to be picked slightly under ripe.

100g of lemon aspen equals something close to the juice, zest and pulp of about 6 large lemons

### ***Lemon myrtle***

Lemon Myrtle is without a doubt the most popular of Australia's native herbs, with its fresh fragrance of creamy lemon and lime. It complements so many culinary delights, from fish and chicken to ice cream or sorbet. The essential oil obtained from lemon myrtle contains antimicrobial compounds and is often used as an ingredient in shampoos, therapeutic body lotions, soaps, and household cleaners. The oil is believed to possess the ability to repel fleas and is therefore a feature of some chemical-free pet shampoos.