

# flames of the forest

## Banquet Menu

*A Taste of Far North Australia*

### *To Begin Your Journey*

Bush damper goat's cheese & beetroot mousse, garlic & herb spiced butter & basil pesto

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

Locally caught banana prawns with a mango & snow pea salad drizzled with native lemon aspen dressing

Tableland rainforest salad with mesclun leaves, vine ripened tomatoes & Spanish onion featuring locally made buffalo milk 'Bufalina' finished with apple balsamic dressing

Lemon myrtle infused kangaroo loin on a bed of wild rocket & toasted macadamia nuts garnished with homemade fig chutney

Steamed fillets of coral trout wrapped in banana leaf with sautéed seasonal vegetables finished with Davidson plum & bush lime glaze

Thyme roasted chicken breast served with honey glazed sweet potato & leek crush topped with spicy bush tomato salsa

Slow roasted Black Angus sirloin upon a warm salad of herb roasted kipfler potatoes with homemade onion & confit garlic jam

### *Finale*

Pavlova accompanied by seasonal tropical fruits, Chantilly coffee cream & passion fruit coulis

\*\*\*\*Please note this menu is a sample only and is subject to change, dependent on availability of local produce and Season \*\*\*\*

## *Ignite your senses*