

# flames of the forest

## *Tasting Plated Menu*

This menu is designed to introduce you to the tastes of the Tropical North and is served in a degustation style with small serves of each dish

### *To Begin Your Journey*

Smoked kangaroo bruschetta with horseradish cream & shallots on a bed of wild rocket

### *Duet of the Far North*

Salt and pepper crocodile with a spicy bush tomato salsa

Tablelands red claw gratin with garlic and herb butter served over tropical fruit chutney

### *Followed by*

Oven baked Coral Trout with thyme roasted kipfler potato, sautéed seasonal vegetables and lime beurre blanc

Slow roasted Black Angus sirloin medallion with truffled potato crush and wild mushroom ragout finished with red wine jus

### *Finale*

Chocolate mud cake with raspberry compote and warm ganache

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

## *Ignite your senses*