

TASTES OF AUSTRALIA

A culinary journey through the bush

Saturday, 24 January | 6:30pm · \$75pp

All premium proteins proudly sourced from Cotton Tree Meats

ENTRÉE

Your choice of..

Crocodile & Lemon Myrtle Cigars

Crisp golden filo pastry filled with tender crocodile, infused with the fresh, citrus fragrance of native lemon myrtle

Seared Kangaroo Skewers with Pepperberry Jus

Char-grilled kangaroo skewers served medium-rare, finished with a bold pepperberry jus

MAIN COURSE

Your choice of..

Pan-Seared Barramundi with Macadamia Dukka

Pan-seared Australian Barramundi topped with native macadamia dukka, served with a wild green salad

Slow-Cooked Lamb Shank in Bush Tomato Sauce

Tender lamb shank slow-braised in a deep bush tomato sauce, served with freshly baked damper bread

DESSERT

Your choice of..

Desert Lime Syllabub

A light, creamy, and indulgent syllabub elevated with the zesty, bright notes of fresh desert lime

Saltbush Caramel Tart

A rich caramel tart infused with the subtle earthy tones of saltbush, served with a scoop of creamy vanilla ice cream



Woombye Pub
c.1900