

# 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*

