

To start

 **Baby Calamari** poached in saffron and lemon myrtle, barramundi and sandalwood nut mousse, sea celery coulis, squid ink, fermented chili and native citrus (GF)

 **Carpaccio of venison fillet** glazed wild figs, whipped Wattleseed goats cheese, parmesan wafers, pepperberry, honey drizzle, balsamic reduction (GF)

 **Braised leek terrine** roasted pumpkin, capsicum, silverbeet, blood lime macadamia romesco, red wine Kunzea dressing, crispy saltbush (GF) (Vegan)

 **Trio of native game**
braised wallaby with mushroom wontons
crocodile ceviche with beetroot lemon myrtle cured salmon
mini emu fillet roast, wrapped in pancetta, olive and sunrise lime tapenade

To accompany

Roasted forest mushroom salad aniseed myrtle ricotta, sunrise lime, sea parsley, radicchio and iceberg lettuce with pomegranate vinaigrette (GF)

Shoestring fries pepperleaf dusted with aioli (GF)

Chef's greens roasted Brussels sprouts, crispy pancetta, pepperberry (GF)

Creamy mashed potato native pepperleaf and truffle oil (GF)

To follow

24  **Aniseed myrtle confit duck leg** balsamic and dark chocolate glazed beetroot, Dupuy lentils, pistachio, golden raisins, orange and wild rosella reduction (GF)

25  **12 hour slow cooked wallaby shank** strawberry gum and red wine poached quince, roasted Brussels sprouts

23  **Seasonal market fresh fish** selected daily by our chef, with changing native flavours and textures

24  **Wild mushroom tian** roasted butternut pumpkin and capsicum, tempeh, Jerusalem artichoke puree, coastal succulents, 10yo Ardborg whiskey coconut sauce (GF) (Vegan)

10  **Roasted lamb rump** wild rivermint chermoula, orange and quandong scented couscous, lemon myrtle labna

10  **Chargrilled kangaroo sirloin** saffron infused barley and broad bean risotto with kangaroo chorizo, fermented chilli, Geraldton wax cashew pesto

10  **Pan seared emu fan fillet** wattled see crumbed potato, rhubarb and pear compote, Davidson plum jus, sautéed broccolini (GF)

To finish

20

36  **Red delicious pie** poached quince and muntrie berry, strawberry gum clotted cream, quince reduction

36  **Forest anise chocolate yam torte** coconut lemon myrtle semifreddo, dark chocolate ganache (vegan) (GF)

37  **White chocolate coffee terrine** wattleseed, macadamia nougat, chocolate bark, Davidson plum coulis

35  **Twice cooked orange lemon myrtle soufflé** served on trio of chocolate sauces (GF)

Digestifs

 **Espresso Martini** 21
wattleseed infused vodka, kahlua, espresso

38  **Native Applewood Smoked Old Fashioned** 27
woodford reserve, sugar cane, bitters, native citrus

40  **Kakadu Plum Wine** 13
sweet NT Kakadu plum wine served over ice

 **Home-made Limoncello** 12
sunrise lime infused limoncello

42  **Delatite 'Catherine's Block Reserve' Gewurztraminer** 13
turkish delight, rose, peach, sticky dessert wine

 **Red Dust Coffee and Madura Teas** 4
english breakfast, earl grey, sencha green, peppermint, chamomile, australian lemon myrtle, chai