



Under a Desert Moon

Join us under the stars for a memorable outdoor dining experience featuring a selection of Australian fine wines and produce.

Canapés will be served with a glass of sparkling wine on arrival

Tasmanian smoked salmon / beetroot roulade / fresh dill / citrus mascarpone

Roasted tomato / spinach pesto / South Australian haloumi

Duck terrine / orange zested polenta cake / roasted capsicum

Peppered kangaroo fillet / marinated zucchini / bush tomato relish

Followed by a four course dinner

Sweet potato, lemon myrtle & pumpkin soup with fresh damper bread

Barbequed Morton Bay bug served with caramelised lime
and a celery, apple & macadamia nut salad

Marinated barbequed lamb fillet with potato dauphine, charred pumpkin,
green pea puree & red wine jus

A selection of Australian cheese, macadamia praline & fresh fruit

Tea and coffee