

Gadhu Dining
BY DWAYNE BANNON HARRISON

Menu

AMUSE

Smokey Damper with Warrigal Green Pesto
and Strawberry Gum Butter

STARTER

Coastal Rosemary Emu Arancini,
Seared Sunrise Lime Scallop, Spiced Rosella Squid

MAIN

Aniseed and Guinness Kangaroo Loin, Bush Thyme Mash,
Native Honey Dutch Carrots and Sea Blight.

DESSERT

River Mint Chocolate Mousse
with Rainforest Plum Wafer

DIETARY MENU

AMUSE

Smokey Damper (GF) with Warrigal Green Pesto
and Strawberry Gum Butter (DF,V)

STARTER

Coastal Rosemary Mushroom Arancini, Sunrise Lime Tofu,
Spiced Pepperberry Pumpkin (V,DF)

MAIN

Macadamia Crumbed Polenta, Quandong Aioli, Red Gum Salt
and Kunsia Vinegar Wedges with a Lilly Pilly Salad (V,DF)

DESSERT

River Mint Chocolate Mousse
with Rainforest Plum Wafer (DF,V)