

# Flames set menu

This 4 course menu is designed to introduce you to the tastes of the Tropical North

## ***Duet of the Far North***

Tiger prawn cutlets on a bed of green pawpaw salad with a chilli and peanut dressing

Lemon myrtle infused kangaroo loin on a bed of wild rocket & toasted macadamia nuts garnished with homemade fig chutney

## ***The story continues ...***

Locally caught pan fried reef fish served with lightly steamed seasonal greens & finished with a fragrant coconut & kaffir lime broth

Jungle spiced chicken breast with an aromatic fresh date & fire roasted red pepper couscous topped with a mint & bush lime yoghurt

## ***Happily ever after!***

Toasted coconut panna cotta with caramelised pineapple accompanied by a local mango sorbet on chocolate soil

Flames of the Forest practices the Responsible Service of Alcohol

flames

# Vegetarian set menu

This 4 course menu is designed to introduce you to the tastes of the Tropical North

## ***Duet of the Far North***

Green pawpaw salad with a chilli and peanut dressing

Garlic mushrooms on a bed of wild rocket, semi dried tomatoes, and truffle oil

## ***The story continues ...***

Roasted pumpkin with lightly steamed seasonal greens & finished with a fragrant coconut & kaffir lime broth

Macadamia crusted eggplant with an aromatic fresh date & fire roasted red pepper couscous and roasted veggies with goats cheese

## ***Happily ever after!***

Toasted coconut panna cotta with caramelised pineapple accompanied by a local mango sorbet on chocolate soil

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