RFS
RainForeStation
NATURE PARK

♦ **Rainforest Tours by Amphibious Army Duck**
♦ **Pamagirri Aboriginal Experience**
♦ **Koala & Wildlife Park**
♦ **Licensed Restaurants**

Indigenous Flavours Menu

Our Famous Tropical BBQ Lunch with
Served on Platters to the centre of the table
**Barra and Prawn Sop Sop – Prawn tail and Barramundi pieces marinated
with traditional spices, banana, orange, sweet potato and coconut milk wrapped in banana leaf
and paperbark and cooked in the Kup-muri oven**

Freshly Baked Breads
Butternut Pumpkin Soup
Chicken and Sweet Corn Soup

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From the buffet
BBQ'd Queensland Prime Sirloin Steaks
Handmade Pork Sausages
Native Kangaroo Skewers with a wild lime sauce
Marinated Smokey BBQ Chicken
Stir Fry Noodles with Bamboo shoots and Soy Sauce
Wok Fried Seasonal Vegetables with Bok Choy poached in Soy and Blackbean
Tofu and Vegetable Korma Curry
Steamed Asian Rice
Sweet Potato, Purple & White Potatoes cooked in the Kup Murri oven

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(A Selection of Salads Daily, chosen by our Chefs from the following)
Baby Lettuce leaves tossed with Spring Vegetables and Bean Sprouts
Baby Corn and Corn Kernels mixed together with a Capsicum, Coriander and Sesame Dressing
Baby Spinach and Rockette leaves tossed with Sunflower and Black Sesame seeds
Marinated Baby Mushrooms infused with chopped Fresh Herbs and Oil Dressing
Antipasto Mix of Fetta Cheese Chunks, Pickled Vegetables, Mushrooms, Black Olives, Sun Dried
Tomatoes, Fresh Herbs and Italian Dressing
Penne Pasta with a fresh Tomato Salsa, Capsicum, Onion and Garlic Dressing
Cauli-flowerettes and Chickpeas mixed together in a mild curry and Coriander dressing
Moroccan five Bean and Date Salad with a dressing of Garlic and Middle Eastern spices
Mixed Cabbages with Sour Cream and Mayonnaise

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Fresh Tropical Fruit Platter
Australian Cheese & Cracker selection
Tea and Coffee station