

Menu K

**Our Famous Tropical BBQ Lunch with
BBQ'd Kangaroo Skewer with a Wild Rosella and Chilli Plum Sauce
Char-grilled Crocodile Skewer marinated in Teriyaki and Honey**

Freshly Baked Breads

Butternut Pumpkin Soup

Chicken and Sweet Corn Soup

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BBQ'd Queensland Prime Sirloin Steaks

Handmade Pork Sausages

Marinated Teriyaki Chicken

Stir Fry Noodles with Oyster Sauce

Wok Fried Seasonal Vegetables with Bok Choy poached in Soy and Blackbean

Steamed Jasmin Rice

Hot Jacket Potatoes

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(A Selection of 6 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

Spinach shredded and tossed with Garlic and Cheeses

Baby Beetroot

Mixed Cabbages with Sour Cream and Mayonnaise

Marinated Baby Mushrooms infused with chopped Fresh Herbs and Oil Dressing

Sliced Cucumber with Mint and Yoghurt Sauce

Fetta Cheese Chunks tossed together with Black Olives, Sun Dried Tomatoes, Fresh Herbs and Italian Dressing

Antipasto Mix with a selection of Pickled Vegetables, Garlic & Olive Oil

Tableland Potato Salad with Mayonnaise

Penne Pasta with a fresh Tomato Salsa, Capsicum, Onion and Garlic Dressing

Marinated Tofu with Bean Sprouts, Capsicum, Pickled Ginger and a Honey Soy Lime Dressing

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Fresh Tropical Fruit Platter

Australian Cheeses & Crackers

Freshly Brewed Tea and Coffee