



Menu

CANAPES

Warrigal greens frittata

Kangaroo and pork sausages with anyse myrtle

Lupin flour farinata with rosemary and native thyme

Kangaroo prosciutto served on croutons finished with lemon myrtle infused olive oil

ENTRÉE

Asparagus velouté with damper made with Willgrow flour

Raviolo filled with nettle and fresh goat curd from Local Goat, served with saltbush sauce and finished with Geraldton wax

MAIN

Tanamerah lamb, deboned and rolled with herbs, cooked on the wood fired rotisserie

Liberty chicken cooked in the wood fired oven with Warnessa capsicums and potatoes

Green salad with Blueberry Bliss blueberries goat feta from Local Goat and roasted sandalwood nuts

Fennel and Bindoon blood orange salad dressed with extra virgin olive oil and chilli flakes

DESSERT

Citrus pannacotta with orange sauce, garnished with finger lime from Marvick Farm

Tea and coffee with chocolate wattle seed and sandalwood nuts biscott

