



VOYAGES
SAILS IN THE DESERT
HOTEL

Kuniya Restaurant

Christmas Lunch Menu 2011

5 Course Table d'hôte Menu

\$112 per person

ENTRÉE

Kangaroo Tail Broth

A Typical Australian Kangaroo Soup

or

Half Shelled Hervey Bay Scallops

With Garlic Aubergine Mousse and Salmon Caviar

or

Game Terrine

(Kangaroo, Rabbit and Duck)

Accompanied by Green Peas, Cauliflower Pannacotta and Baby Herbs,

Dressed with Truffle Oil

or

Tuna Ceviche

Tuna, cucumber, capsicum, red onion, lime, olive oil with garlic croutons, coriander pesto

Champagne Sorbet

MAIN COURSE

Char Grilled Black Angus Fillet

With Saffron Potato Fondant and Porcini Mushroom Jus

or

Fresh Fish of the Day

Grilled or pan fried with grilled asparagus, cherry tomatoes, lemon aspen butter sauce

or

Grain Fed Rack of Lamb

With a Mint and Truffle Crust, Bush Tomato Infused Jus

or

Oven Roasted Turkey Breast on Chestnut Stuffing, Brandy Glazed Carrots and

Cranberry Jus

DESSERT

Traditional Christmas Pudding

Brandy Analgise

or

Passion Fruit Delice

Raspberry Swirl Ice Cream, Blueberry Reduction, Brandy Snap

or

Trio of Chocolate

A combination of Macaroon Hazelnut Ganache, Chocolate Orange Tart, Pannacotta

or

Pavlova Roll

With liqueur mascarpone and a fresh berry compote

A Selection of Two Australian Cheeses

*At Voyages Ayers Rock Resort we strive to use the best Australian produce and products.
Due to seasonal availability and our remote location we may need to substitute Australian products with
imported goods.*

