



VOYAGES
AYERS ROCK
RESORT

Sounds of Silence

Gourmet Christmas BBQ Buffet Dinner Menu 2011

\$203 per person
\$101 per child 10 to 12 years

SUNSET CANAPES

Bush Dukkha-spiced Nori Roll
Paprika-smoked Kangaroo canapé
Crocodile & Macadamia Filoette
Salmon & Baby Spinach Roll

OUTBACK-INSPIRED SALADS

Citrus cous cous salad with roasted spiced nuts, dukkha spices, apricot and apple
Potato & dukkha salad with Spanish onion and roasted spiced nuts
Pumpkin & fetta salad seasoned with mountain pepper and garnished with baby spinach
Mixed baby leaf salad with capsicum, Spanish onion, cherry tomatoes, accompanied by a trio of
lemon pepper, macadamia nut & sun dried tomato dressings
Crocodile Caesar salad with baby cos leaves, bacon, citrus & lemon myrtle-infused crocodile,
croutons & parmesan

NATIVE SPICED BBQ MENU

Wild Barramundi Fillets infused with wild lime and rosella chutney
Wild Kangaroo Pieces infused with native mint and mango chutney
Lamb Cutlets infused with Lemon Aspen Chutney
Chicken Sausage infused with mountain pepper
Carrots and Fennel with Lemon Myrtle Butter
Jasmine Rice scented with orange blossom
Roasted Baby Potatoes with wild herb salt & fresh rosemary
Honey Glazed Ham
Roast Turkey with apricot seasoning and chestnuts

AFTER DINNER

Chocolate Brownies
Carrot or Banana Cake
Warm Bread & Butter Pudding
Roasted Wattleseed & Apple Crumble
Traditional Christmas Pudding with brandy custard

*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.*

