



VOYAGES
DESERT GARDENS
HOTEL

Arnguli Grill

Christmas Lunch Menu 2011

3 Course Set Menu

\$80 per person

Please choose one dish from Entrée, Main and Dessert

APPETISER

Parmesan Croutes

with Brunoise tomato, olive and red onion infused with native herbs and finished with Verbasco Olive Oil.

ENTRÉE

Pan Fried Lemongrass Squid with Rocket Salad & Thai Dressing

Or

Seared Lamb Medallions on Mesculin Salad and Honey Mustard Sauce

MAIN

Baked Turkey Breast

With Native Herbed Pastry, served with Cranberry Aspic served with Roasted Kipfler and Rocket & Tomato Salad

Or

Roasted Pork Tenderloin

Stuffed with Spinach, Pine nuts and Goat Cheese on Summer Greens

With Apple-Gooseberry Compote

Or

Native Herb Crust Salmon

Served on wilted Bok Choy Greens, Red Wine Vinegar Cream & Herb Salad

DESSERT

Plum Pudding with Hazelnut Liqueur Crème Anglaise

Or

Wild Rosella Flower Crème Brulee with Summer Berries

*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.*

