



VOYAGES
SAILS IN THE DESERT
HOTEL

Kuniya Restaurant

Christmas Dinner 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

*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.*





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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

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