A NIGHT AT
FIELD OF LIGHT
CHRISTMAS MENU

Adult $250

Canapés – Dune Top Service
Kangaroo and bush tomato crostini
Balsamic roasted onion and Australian feta filo cup (V)
Paperbark smoked crocodile frittata
Poached prawn, native finger lime

Entrée – Served to the Table
Pumpkin and lemon myrtle soup (GF,V)

We strive to use the best Australian produce and products. Due to our remote location and seasonal availability, we may need to substitute Australian products with imported goods.
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Buffet Selection

Main Courses
Wattleseed glazed ham with herb roasted baby potatoes
Cranberry coated turkey on spinach with date and apricot stuffing
Dukka seared kangaroo loin on Quandong cous cous with native mint yoghurt
Atlantic Salmon on bok choy and seasonal greens, creamy lemon myrtle sauce (GF)
Mushroom and Warrigal Green risoni (V)
Glazed seasonal vegetables (GF,V)

Salads
Moroccan chickpea salad (GF,V)
Rigatoni and bush tomato pasta salad
Garden salad (served to the table) (GF,V)

Seafood
Chilled prawns (GF)
Smoked salmon platters (GF)
Dressings and condiments

Condiments
Rosella chutney
Bush barbeque sauce
Seeded mustard
Bush tomato relish
Lemon myrtle vinaigrette
Balsamic dressing
Lemon wedges
Cocktail sauce

Desserts
Warm flourless chocolate and wattleseed slice
Warm Christmas pudding with brandy anglaise
Desert lime curd tartlet
Davidson plum baked cheesecake
Seasonal fruit platter

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