



Sounds of Silence Menu


CANAPÉS

Farmhouse pâté and quandong marmalade on wattleseed crisp 

Char-grilled kangaroo and river mint on mini toast 

House-smoked crocodile on cucumber with desert lime preserve 

Capsicum mousse and parsley tapenade

Cold-smoked salmon on wattleseed crisp with dill and crème fraîche 

ENTRÉES (served to the table)

Sweet potato and orange soup with mint yoghurt

Wattleseed damper 

Bush Tucker Inspired Buffet

FROM THE GRILL

Lamb cutlets, native tanami fire spice blend **GF**


Chicken breast, dusted with lemon myrtle, pepperberry sauce **GF** 

Grilled barramundi, coconut and lemon aspen dressing **GF** 

Caramelised wild kangaroo fillet with native mango and mint marinade **GF** 

SALAD SELECTION

Cauliflower spinach and sundried tomato salad **GF V**

Native mint, red onion potato salad **GF V** 

Roma tomato, bocconcini and native mint salad **GF V** 

Crocodile caesar salad 

Garden salad **GF V**

VEGETABLE SELECTION

Roasted chat potatoes **GF V**

Fresh seasonal buttered vegetables **GF V**

Jasmine rice **GF V**

CONDIMENTS

Balsamic vinaigrette

Sundried tomato vinaigrette

Kakadu plum and chilli sauce 

Bush BBQ sauce


Wholegrain mustard

DESSERT

Desert lime and macadamia cheesecake **V** 

Sliced seasonal fruit **GF V**

Quandong apple crumble **V** 

Chocolate rosella fudge cake **V** 


Lemon myrtle pudding with Davidson plum compote **V** 

Dark chocolate sauce **GF**

Vanilla anglaise **GF**

Mixed berry coulis **GF DF**

Fresh cream

 INDIGENOUS FLAVOURS - The dishes marked with this symbol have been carefully crafted by our team of Executive Chefs to celebrate the ancient flavours of Indigenous Australia.

(GF) Gluten Free (V) Vegetarian (DF) Dairy Free - All dishes may contain traces of nuts

VOYAGES
**SOUNDS
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