



# Flames of Fraser

Fraser Island's temperate climate and gorgeous coastline provide the stage and our delicate bush-tucker inspired dishes, perfectly matched with Queensland wines, set the scene for an indulgent fireside dining experience that runs all year round. We call it **Flames of Fraser**.

Sip sparkling wine as a mango-coloured sun sets over the Great Sandy Strait before strolling barefoot along the beach to our intimate, outdoor dining room.

As the night wears on, a local storyteller will captivate by the fire pits, whilst a funky Indigenous soundtrack adds a touch of tradition.

## **Starter**

Moreton Bay Bug and Lemon Myrtle Soup

*Robert Channon Pinot Gris*

## **Entrée**

Crocodile San Choi Bao on Betel Leaf w/ Toasted Bunya Nut

*Robert Channon Verdelho*

## **Palate Cleanser**

Wild Rosella and Kaffir Lime Sorbet

## **Main**

Kangaroo Loin

or

Wild Barramundi Fillet

Served on Grilled Sweet Potato and Asparagus w/ Bush Tomato Relish

*Robert Channon Shiraz*

## **Dessert**

Wattle Seed Ice-Cream and Petit Pavlova w/ Candied Citrus

*Brown Brothers Orange Muscat & Flora*

## **Tea or Coffee**

*Moffatdale Ridge Roasted Macadamia Liqueur* w/ Chocolate truffles