

Degustation

MENU

This is the default menu served to all guests. If you have dietary requirements, including vegetarian, vegan & gluten free, we need to know in advance.

Dama Dama Venison

Train-made samosa dressed
with a tamarind and pepperberry chutney

Norlane Gourmet Shroomery

Local oyster mushrooms, lightly pickled and fried,
served with a saltbush chimichurri

Jenkins & Sons

Fresh fish roasted and served with a medley of local vegetables,
topped with a vibrant native lemongrass Asian fusion sauce

Provenir Lamb

Slow roasted and served on a Kakadu plum, pomegranate
and house preserved lemon ancient grain salad
and finished with a sumac sauce

Lard Ass Dairy

The Q Train twist on a mango lassi with
a crunchy macadamia praline

Vegetarian

MENU

Please let us know in advance if you would like the vegetarian menu for one or all courses. If, due to religious or dietary preference, you cannot eat the meat offered in the Degustation Menu, it will be substituted with the corresponding vegetarian course below.

Pepperberry & Potato

Train-made spiced potato samosa dressed with a tamarind and pepperberry chutney

Norlane Gourmet Shroomery

Local oyster mushrooms, lightly pickled and fried, served with a saltbush chimichurri

Roast Vegetables

Medley of summer vegetables wrapped in rice paper, roasted and served with a vibrant native lemongrass Asian fusion sauce

“Top Shelf” Cauliflower

ras el hanout spiced cauliflower, slow roasted and served on a Kakadu plum, pomegranate and house preserved lemon ancient grain salad and finished with a sumac sauce

Lard Ass Dairy

The Q Train twist on a mango lassi with a crunchy macadamia praline