



REDEARTH

BOUTIQUE HOTEL

MENU

Entrées

WARM DAMPER BREAD (V)	13.0
Served with fig vincotto, EVOO and native lemon myrtle bush dukkah	
TEMPURA BATTERED NT CROCODILE SPEARS	28.0
Served with wild rocket, rosella, pear and parmesan salad and finger lime aioli	
QLD BLUE IRON BARK SMOKED ROASTED PUMPKIN SOUP (GF, V)	21.0
Served with bush tomatoes and sand crab	
TIGER PRAWN, AVOCADO, RED CAPSICUM AND TOMATO TIMBALE (GF, DF)	31.0
Served with salsa verde, samphire and a parmesan tuile	
CRISPY SKINNED BUSH QUAIL (GF, DF)	28.0
Seasoned with Tasmanian mountain pepper served with caramelised Davidson plum dipping sauce	

(DF) - dairy free (GF) - gluten free (V) - vegetarian

Please advise staff of any food allergies or intolerances you may have. Although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin and dairy products.

10% surcharge on public holidays

Mains

SOUTHERN CROSS 4-POINT LAMB RACKS (GF) 43.0

Marinated in rosemary and garlic served with sautéed warrigal greens, beetroot, sweet potato and yam rosti with rosella jus

BARRIMAL 33.0

Emu sausages served with creamy burnt onion, bacon parmesan mash and red wine jus

GANGURRU 33.0

Braised kangaroo tail ragout served with parsley and bush tomato bread dumplings with shaved Padano

WILD BARRAMUNDI (GF) 36.0

Served with garlic roasted sweet potato, baby carrots, warrigal greens, braised beetroot, lemon cheek and béarnaise sauce

FILET MIGNON (GF) 43.0

Local Camooweal eye fillet wrapped in Jamón Serrano served with smoky pumpkin purée, roasted finger potatoes, snow pea tendrils broccolini and muntries berry jus

MORETON BAY BUG TAIL RAVIOLI 36.0

Served with maple roasted yams in a lemon aspen rose garlic sauce reduction, garnished with toasted macadamia and soft herbs

Desserts

WATTLESEED CRÈME BRÛLÉE (V) 19.0

Served with ghost gum bush honey ice-cream and macadamia biscotti

BRANDY SNAP BASKET (V) 19.0

Bundy rum chocolate mousse, wild berries, clotted cream and pistachio dust

FINE AUSTRALIAN CHEESE PLATE (V) 24.0

King Island smoked cheddar, Gippsland Shadows of Blue and creamy Tasmanian brie served with quince paste, toasted bauple nuts, charcoal crackers and lavosh