

## Gadhu Dining

BY DWAYNE BANNON HARRISON

# Menu

### AMUSE

Smokey Damper with Warrigal Green Pesto  
and Strawberry Gum Butter

### STARTER

Coastal Rosemary Emu Arancini,  
Seared Sunrise Lime Scallop, Spiced Rosella Squid

### MAIN

Aniseed and Guinness Kangaroo Loin, Bush Thyme Mash,  
Native Honey Dutch Carrots and Sea Blight.

### DESSERT

River Mint Chocolate Mousse  
with Rainforest Plum Wafer

### DIETARY MENU

#### AMUSE

Smokey Damper (GF) with Warrigal Green Pesto  
and Strawberry Gum Butter (DF,V)

#### STARTER

Coastal Rosemary Mushroom Arancini, Sunrise Lime Tofu,  
Spiced Pepperberry Pumpkin (V,DF)

#### MAIN

Macadamia Crumbed Polenta, Quandong Aioli, Red Gum Salt  
and Kunsia Vinegar Wedges with a Lilly Pilly Salad (V,DF)

#### DESSERT

River Mint Chocolate Mousse  
with Rainforest Plum Wafer (DF,V)