

RAINFORESTATION NATURE PARK LUNCH MENUS

Valid 1 April 2018 to 31 March 2019



SAMPLE LUNCH MENUS

WORLD FAMOUS BBQ BUFFET LUNCH

Self-serve from the buffet

Freshly Baked Breads
Butternut Pumpkin Soup, Crocodile & Sweet Corn Soup
BBQ'd Qld Prime Sirloin Steaks
Handmade Pork Sausages
Native Kangaroo Skewers with a Wild Lime Sauce
Marinated Smokey BBQ Chicken
Prime Beef Burger Patties
Stirfried Noodles with Bamboo Shoots & Soy Sauce
Wok Fried Vegetables with Bok Choy in Soy & Blackbean Sauce
Tofu and Vegetable Korma Curry
Steamed Asian Rice
Mixed Potatoes cooked traditionally in the Kup-Murri oven
Chef's Selection of Fresh Salads (6)
Fresh Tropical Fruit Platter
Australian Cheese Platter and Cracker Selection
Freshly Brewed Tea and Coffee

SPECIAL AUSSIE BBQ

Self-serve from the buffet

Freshly Baked Breads
Butternut Pumpkin Soup, Crocodile & Sweet Corn Soup
Oven Baked Wattleseed Damper
BBQ'd Lamb Loin Chops Marinated with Rosemary & Garlic
BBQ'd Qld Prime Sirloin Steaks
Handmade Pork Sausages
Native Kangaroo Skewers with a Wild Lime Sauce
Marinated Smokey BBQ Style Chicken
Stirfried Noodles with Bamboo Shoots & Soy Sauce
Wok Fried Vegetables with Bokchoy in Soy & Blackbean Sauce
Tofu and Vegetable Korma Curry
Steamed Asian Rice
Mixed Potatoes with Paperbark cooked traditionally in the Kup-Murri oven
Chef's Selection of Fresh Salads (6)
Homestyle Traditional Lamingtons
Fresh Tropical Fruit Platter
Australian Cheese Platter and Crackers
Freshly Brewed Tea and Coffee

INDIGENOUS FLAVOURS (Minimum 10 pax for booking)

Served to the table

Barra & Prawn Sop Sop – Prawn tail & Barramundi pieces marinated with traditional spices, banana, orange, sweet potato and coconut milk wrapped in banana leaf and paperbark and cooked in Kup-Murri oven

Self-serve from the buffet

Freshly Baked Breads
Butternut Pumpkin Soup, Crocodile & Sweet Corn Soup
BBQ'd Qld Prime Sirloin Steaks
Handmade Pork Sausages
Native Kangaroo Skewers with a Wild Lime Sauce
Marinated Smokey BBQ Chicken
Stirfried Noodles with Bamboo Shoots & Soy Sauce
Wok Fried Vegetables with Bok Choy in Soy & Blackbean Sauce
Tofu and Vegetable Korma Curry
Steamed Asian Rice
Mixed Potatoes with Paperbark cooked traditionally in the Kup-Murri oven
Chef's Selection of Fresh Salads (6)
Fresh Tropical Fruit Platter
Australian Cheese Platter and Crackers
Freshly Brewed Tea and Coffee

Served to the table

Tastes of Tropical Fruit Gelato

MENU K

Self-serve from the buffet

Freshly Baked Breads
Butternut Pumpkin Soup, Crocodile & Sweet Corn Soup
BBQ'd Qld Prime Sirloin Steaks
Handmade Pork Sausages
BBQ'd Prawn Skewer with a Chilli Plum Sauce
Char-grilled Crocodile Skewer marinated in Teriyaki and Honey
Native Kangaroo Skewers with a Wild Lime Sauce
Marinated Smokey BBQ Chicken
Stirfried Noodles with Bamboo Shoots & Soy Sauce
Wok Fried Vegetables with Bok Choy in Soy & Blackbean Sauce
Tofu and Vegetable Korma Curry
Steamed Asian Rice
Mixed Potatoes with Paperbark cooked traditionally in the Kup-Murri oven
Chef's Selection of Fresh Salads (6)
Fresh Tropical Fruit Platter
Australian Cheese Platter and Crackers
Freshly Brewed Tea and Coffee

Also Available:

Breakfast (served between 7.00am & 10.00am)
Morning Tea (served between 9.00am & 11.00am)
Afternoon Tea (served between 2.00pm & 4.00pm)

NOTE: Prices on application. Breakfast, Morning Tea and Afternoon Tea is for minimum 10 pax.