

GASCOYNE FOOD FESTIVAL

FIRESIDE YARNS: LAND, SEA & STORY

AMUSE BOUCHE – UPON ENTRY

Local Spanish Mackerel Gravlax with bush flavours on
chilli pickled lettuce with Geraldton Wax emulsion

ENTRÉE - GRAZING

Oyster Shucking Station – Freshly shucked Oysters with native dipping sauces

Cured Kangaroo fillet, smoked Carnarvon eggplant, coastal herb gremolata

Spiced local cauliflower spring rolls, Macadamia satay dipping sauce

MAIN COURSE

Slow braised beef shortrib, saltbush & pepperleaf polenta, jus

SIDES

Firepit pumpkin

Charred peppers

Sauteed beans

Bush Damper, honey butter

DESSERT

Fingerlime set cream with fired figs

Chocolate wattleseed tart with grapefruit jelly

Profiterols filled with mango custard,
topped with roasted macadamia nuts and saltbush caramel sauce