









## FIRE UP YOUR TASTEBUDS & CHECK OUT OUR MENU

### BACKSTREATS WELCOME COCKTAILS & CANAPES

Friday 18 August 5 - 8pm

-  To start...the prettiest oatmeal crackers/finger lime pearls/sour cream
-  Lemon myrtle crocodile curry/snow peas/rice/crispy shallots/wild-foraged herbs
-  Thai emu salad/native greens/tamarind & ginger / Macadamia
-  Kangaroo skewer cooked over fire/macadamia satay/shaved cucumber/flaky roti


#### From our bars...

-  Cool cocktails shaken at our Botanicals Bar by Herbert Noosa
-  Thirst-quenching Tirum Golden Sun or Gwangel Red Lager by Jarrah Boy/Classic Edition Pet Nat

### FERVOR BUSH & BOTANICALS BANQUET

Saturday 19 August 5 – 9pm

*Take your tastebuds on an unforgettable adventure at our 5-course degustation of deliciousness*

-  Wattle & flaxseed / sour cream / finger lime canape  
*Jarrah Boy Golden Sun Lager/Sparkling Classic Edition Pet Nat*
-  Charred yams / cottage cream/ foraged herbs / brown butter panko  
*Wine pairing - Whitlands Pinot Gris/Gewurz*
-  Bunya nut polenta/wild venison/wattle seed crumb  
*Wine pairing - Square Root of Five Sangiovese*
-  Kangaroo fillet/ anise myrtle/Davidson plum puree  
*Wine pairing - Gymkata Syrah*
-  Noosa Native yogurt/native fruits/wild honey  
*Wine pairing 'Pan Opticon' Riesling blend*

THANKS TO OUR PARTNERS, PRODUCERS & SUPPLIERS

