



Salt Bush & Corn Frittata
corn chowder, charred corn

Tempura Eggplant
smoked babaganoush, mareeba black garlic & miso, chilli caramel

Prawn & Herb Crusted Line Caught Coral Trout
house made gnocchi, wild mushrooms, pipi clams, orange & chilli broth

Or;

Char-grilled Australian Lamb Chops
dauphinoise potatoes, ratatouille, pea mint & fetta, red wine jus

Skybury Red Papaya & White Chocolate Mousse
quandong, papaya & finger lime salsa, coconut ice cream

MT. MULLIGAN

LODGE



Pumpkin Arancini
rosemary pesto

Seared King Scallops
spiced sweet potato, black pudding bon bon, tablelands heirloom cherry tomato salsa

Duo of Native Tableland Pork
pepper berry fillet, crispy belly, parsnip, apple & vanilla, spinach, munthari

Or;

Pan Roasted Green Job Fish
smoked ham hock croquette, macadamia puree, honey & mustard sauce, green bean & shallot salad

Dark Chocolate & Hazelnut Semi Freddo
white chocolate hazelnut & baileys ganache, caramel popcorn, berry compote



Mulligan Lemongrass & Chilli Wild Caught Prawn
nam jim dressing, toasted peanuts

Slow Cooked Bushy Creek Ox Tail Ravioli
spinach & wild mushrooms, porcini mushroom & madeira sauce

Kangaroo Duo
pan-roasted pepper berry loin, slow braised rump, pumpkin, caramelised onion & taro
with a davidson plum jus

Or;

Lemon Myrtle Steamed Far North Queensland Red Emperor
green onion & potato croquet, wild caught prawn & cucumber beurre blanc sauce

Tiramisu
dark chocolate & tia maria gnash with honey caramel ice cream