



## **Manemeet - Autumn**

*Our menu reflects the indigenous season of mild weather, good rain  
and misty mornings*

### **Taster Plates**

*Our specially designed tasters are made for two.*

*Select from:*

*Vegetarian Spring Rolls w Aniseed myrtle and blood plum dipping sauce*

*Pickled muscatel grapes with coastal muntrie berries*

*Poached Kakadu plums with ginger and chilli*

*Pan fried local pecarino served with pear and rosella salad*

*Crocodile sausage with sunrise lime and hot chilli salsa*

*Char grilled baby octopus in a marinade of balsamic vinegar and aniseed Myrtle*

*Wild Tamarind basted wallaby fillet with tomato and coriander salmís*

*Saltbush and Tasmanian peppered calamari*

*Lemon myrtle green curried mussels*

*Kangaroo chorizio served with native pepper and tomato relish*

*Emu kabana, gippsland cheddar and home cured olives*

*4 Selections*

*\$20*

*6 Selections*

*\$28*

*8 Selections*

*\$35*



## Small Plates

*Our Small Plates are designed as a small entrée or select several to share.*

*Beetroot and lemon myrtle cured Barramundi, hickory smoked  
Tasmanian Salmon on a salad of young leaves with lemon aspen  
dressing* \$8

*Soy glazed roasted Duck served in a sweet and sour Davidson plum  
sauce with a pilaf of wild and jasmine rice* \$8

*Corn fed chicken muntrie berry and macadamia nut galantine  
native currant and blood lime Cumberland sauce* \$9

*Crocodile tail fillet crumbed in coastal saltbush and coconut served  
With desert lime and ginger aoli* \$9

*Banksia and red gum smoked gippsland Eel and goats cheese gateaux,  
Northern rivers finger lime and wasabi sauce* \$9

*Carpaccio of MSA Graded Enviromeat eye fillet crusted w sea salt  
and strawberry eucalyptus, nasturtium flower and crispy saltbush  
garnish, pepper-leaf and macadamia nut oil* \$9

*Potted morten bay bugs pickled with lemon myrtle and mountain  
Pepperberries served with a watercress and native violet salad* \$8

*King prawn and pear salad, coastal muntrie berries and a hot and  
sour dipping sauce featuring native tamarind and rivermint* \$9

*Chargrilled vegetable stack with zucchini, eggplant and fire roasted  
capsicum seasoned with Tasmanian pepper and crispy saltbush* \$8



## Mains

*Individual Lamb rump basted with garlic, westringia and mountain Pepperberry a desiree potato sauté with Victorian quandong jus* \$32

*Duo of Wallaby and Kangaroo layered w Warrigal spinach, wrapped in prosciutto and served on a wild rosella flower jus with a pepperberry lavosh* \$34

*Pan seared wild barramundi on baby bok choy with pepperberry beurre rouge and crispy sweet potato* \$32

*Local snapper and blood lime timbale served with poached moreton bay bugs, blue swimmer crab and pippies in a champagne and blood lime sauce* \$34

*Char-grilled Emu fan fillet and crispy pancetta served medium rare w a vegetable sunset timbale and a sauce of sweet and sour North Queensland plums* \$34

*Pan fried Muscovy duck breast served with jasmine rice pilaf, red Wine pepperleaf jus and Davidson plum target* \$30

*Whole roasted tomato filled with lemon myrtle, jasmine rice, green beans with aninseed myrtle butter, zucchini and mushroom kebabs marinated in strawberry eucalyptus* \$24

*Tjanabi is proud to support Gippsland Enviromeat Beef. Gippsland Enviromeat is produced by a small number of Gippsland farmers, accredited against strict environmental standards. Gippsland Enviromeat is grass fed, MSA tested for tenderness and is free from artificial hormones.*

*Eye Fillet - 300 grams of aged eye fillet served w roasted chateau potatoes and turned vegetable accompaniment w a red wine and pepperleaf jus* \$38

*Porterhouse - 300 grams of aged porterhouse served w roasted chateau potatoes and turned vegetable accompaniment w a red wine and pepperleaf jus* \$34

## Sides

*Please ask your waiter for today's selections*



## Desserts

*For those with a sweet tooth try one of our desserts, all designed with unique tastes and flavours*

*Dark chocolate and lemon myrtle terrine, handmade white chocolate and dorrigo pepper ice cream, wattleseed crème anglaise* \$14

*Victorian quandong and chocolate cheesecake served w Clotted cream and a chocolate rivermint sauce* \$12

*Indigenous inspired lumberjack cake with apple and muntrie berries, coconut and caramel icing served warm with an accompanying hand made wattle seed ice cream* \$14

*Semi-freddo of Strawberry Eucalyptus & dark chocolate swirl on an amaretto chocolate sauce* \$12

*Lemon Myrtle bavarois served w a Davidson Plum coulis* \$18

*Cheese platter of Gippsland cheeses w apple and muntrie berry leather and house made quince paste* \$18

*Handmade Belgium Chocolate with native fruit flavours and Coffee* \$6  
*Choose from one of the flavours as listed:*

- *Lemon Myrtle*
- *Quandong*
- *Wild Lime*
- *Macadamia*
- *Eucalyptus Truffles*