



Bush Foods Menu

Our menu features endemic foods indigenous of Australia and our local area. The Brolga Room at the centre of the Healesville Sanctuary, in the heart of the yarra valley is the perfect location to experience the incredible flavours of native foods in a contemporary menu using seasonal local produce. Our Chef Greg Hampton is passionate about endemic foods using them to bring out the best in local produce and carefully sourced fish and meats. Greg would love to talk to your group about the history, provenance and inspiration for his menus.

2 Courses – 2 choice menu \$65 | 3 Courses - 2 choice menu \$75
Alternate service 3 courses \$60, 2 Courses \$50

Starters...

native pepper crusted beef carpaccio with watercress & nasturtium flower salad

sweet potato, lemon myrtle and coconut soup with a curried sour cream glaze

caramelised onion & native spinach tart, yarra valley persian fetta, harvest farm rocket and balsamic reduction

australian tiger prawns with lemon tea tree and pickled ginger, steamed cinnamon myrtle rice

terrine of free range pork and chicken, native current & blood lime jelly and wattle seed lavosh

A Tasting Plate depending on the season we will create a delicious selection of tastes featuring bush flavours and yarra valley produce. A perfect way for your guests to start their dinner with shared platters.

The Main Course...

Crispy skin barramundi, stir fried Dobson potatoes & warrigal greens, pepperberry beurre rouge, lemon myrtle and tomato oil

yarra valley salmon on water spinach and macadamia nuts, blood lime caviar beurre blanc

roasted chicken breast with Dorrigo pepper, sweet potato puree, desert lime & wasabi cream

sous vide eye of rump fillet, celeriac mash, quandong and caramelised shallots

yingberg lamb rump, garlic & native mint roasted potato, crisp fried 'old man salt bush'

Dessert...

White chocolate, local berry and yarra ranges native pepper mousse, strawberry gum syrup

Rolled wattle seed pavlova with an aniseed myrtle crust, wild rosella flower reduction

Lemon myrtle pannacotta on dark chocolate ganache, rainberry coulis

Apple and muntrie berry pudding

Cheese