




~ MENU ~

WELCOME

House made Sourdough served with Den miso eggplant dip,
pine nut and native thyme butter


TO START

Grilled Prawn crusted in Dukkah and served with lemon thyme mayo

 2019 Wattle Brae Eden Valley Riesling

NEXT

Hiramasa Kingfish, fried leek, fresh chilli with a lime and ponzu sauce

 2019 Live Wire Off Dry Eden Valley Riesling


ENTREE

Smoked kangaroo roti, shredded lettuce & wattle seed caramelized onion

 2019 Rough Diamond Grenache | 2017 Fifth Wave Grenache

MAIN


Surf and turf- Wagyu beef & Blue fin toro, Teriyaki sauce & Yuzu miso & jalapeno salsa

 2010 Orphan Bank Shiraz | 2017 Orphan Bank Shiraz

Witlof consommé & native pepper

DESSERT

Crème Brulée, Rose caramel sauce

 25 Year Old Tawny Port

AFTERS

Petit Four - Tea & Coffee



IKARA
SAFARI CAMP