


~ MENU ~


WELCOME

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

 2019 Cut n' Run Riesling | 2018 Young Blood Grenache

TO START

Grilled Prawn crusted in Dukkah and served with lemon thyme mayo

 2019 Fox Whistle Pinot Gris

NEXT

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

 2018 Monkey Business Can Franc


ENTREE

Smoked kangaroo roti, shredded lettuce & wattle seed caramelized onion

 2018 Burla Negra Tempranillo


MAIN

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

 2015 & 2018 Black & Blue Shiraz


DESSERT

Crème Brulée, Rose caramel sauce

 2019 Trouble & Strfie Rose

AFTERS

Petit Four - Tea & Coffee

 Benito De Soto Tempranillo



IKARA
SAFARI CAMP