

JUNGLE TREEHOUSE MENU



MINIMUM 10 ADULTS (CAN SEAT 12) \$69 PER PERSON BASED ON THE 3 COURSE CHURRASCO MENU LISTED BELOW

(VEGETARIAN OPTION IS AVAILABLE)

THE SHARE PLATE (FOR 2) (GF)

- FLORETTE OF HARRIS SMOKED SALMON with wasabi mayo
- HOUSE SMOKED LEG HAM
- HOUSE PASTRAMI, black pepper and mustard crust
- HOUSE CURED SILVERSIDE, honey mustard dressing
- WHOLE COOKED SPENCER GULF PRAWNS Tequila salsa rosa and lemon
- PICKLED BABY HEIRLOOM BEETROOT & BABY PICKLED ONIONS
- CHARGRILLED ZUCCHINI, white balsamic vinaigrette
- BUFFALO MOZZARELLA with basil pesto
- HEIRLOOM BABY TOMATOES
- CHARGRILLED CORN capsicum and red onion salsa
- CANDIED WALNUTS AND CARAMALISED PEAR (VV)

THE CHURRASCO SWORDS

- CHAR SIU PORK SCOTCH with hoisin, ginger and garlic
- HUON TASMANIAN SALMON marinated in soy, mirin, ginger, sesame oil and wasabi
- FIRE ROASTED LEG OF LAMB in cilantro, garlic, mint, orange zest, lime juice, oregano (GF)
- LEMON AND LIME CHICKEN DRUMSTICKS, ginger, garlic, jalapeño, garlic and rum glaze (GF)
- DRY AGED BEEF STRIP LOIN rubbed with garlic salt rub and skewered with green capsicum (GF)
- TRADITIONAL BRAZILIAN BEEF RUMP CAP seasoned with rock salt (GF)
- HAND CRAFTED PORK and fennel sausages made daily by Michael, our Inhouse Butcher (GF)
- BABY BACK RIBS in maple syrup and apple cider vinegar glaze (GF)
- FRESH PINEAPPLE marinated in cane sugar and cinnamon (VV)

THE ACCOMPANIMENTS

- FRESHLY BAKED BRAZILIAN CHEESE BALLS (GF) (V)
- SALT AND PEPPER SQUID with chipotle mayo and mint tomato salsa
- BLUE SWIMMER CRAB AND WHITE FISH PATTIES with lemon and lime mayonnaise
- PRAWN & PORK CHINESE CHIPOLATAS, chargrilled, with Teochew style golden orange sauce (GF)
- ROASTED POTATOES, sumac, sea salt, labneh, paprika (GF) (V)
- SALAD of crisp lettuce, roma tomatoes, cucumber, Japanese radish, Spanish onion, balsamic vinaigrette (GF) (VV)
- GREEN BEANS, CARROTS, SNOW PEAS, extra virgin olive oil, toasted almonds, tarragon (GF) (VV)

THE DESSERT (GF)

ASSIETTE OF JUNGLE DESSERTS

- CHOCOLATE CUP FILLED with white chocolate mousse, dark chocolate shavings
- LEMON CURD TARTLET with fresh Australian blueberries
- RAW CHOCOLATE NUT SLICE peanut, cashew nut, walnut and honey with chocolate ganache
- PEANUT BUTTER SEMI FREDDO with strawberry compote
- KIWI FRUIT AND MIDORI ICE POP

KIDS MENU AVAILABLE OR KIDS ON CHURRASCO 5 – 16 YEARS

\$2 per year of age

PRICES ARE SUBJECT TO CHANGE

PLEASE NOTE: MINIMUM ADULT FOOD CHARGE FRIDAY AND SATURDAY NIGHTS \$30 PER PERSON

AMEX 2.5% Public Holidays - surcharge on all prices 10% Sorry no individual accounts

Please advise staff of any food allergies at time of ordering. VV = Vegan V = Vegetarian GF = Gluten Free