



# 3 JOURNEYS

## STANDING DEGUSTATION MENU

### **Ceviche Station**

Crocodile, Scallop  
Geraldton Wax Oil  
Fingerlime Pearls  
Saltbush Dust

### **Local Mud Crab, Sea Vegetables, Avocado Puree, Crab Bisque Vinaigrette & Peanut Crumble gf**

*Paired with Davo Plum Spritz*

*Davidson Plum Aperitivo Bitters, Sparkling Wine, Soda Water, Orange Peel*

### **Kangaroo Skewer Cooked Over Coals, Hazelnut Praline, Salt Bush, Quandong gf, df**

*Paired with Bunya Nut Old Fashioned*

*Bunya Nut Spirit, Moonshine, Soda Water*

### **Lemon Myrtle Dusted Barramundi, Rocket, Illawarra Plum & Wild Rosella Chutney Slider, Charcoal Bun**

*Paired with Samphire Collins*

*Gin, Lemon Juice, Lemonade, Samphire, Native Thyme*

### **Coal Cooked Brisket, Burnt Eggplant Puree, Roasted Potato, Fennel, Asparagus, Beef Jus gf**

### **Native Honey Cake, Clotted Cream, Boab Powder**

*Paired with Wattleseed Espresso Martini*

*Vodka, Kahlua, Wattleseed Syrup, Coffee*

### **Beverages Available from the Bar**

Plantagenet 'Omrah Crossing' Sauvignon Blanc, Great Southern WA

Plantagenet 'Omrah Crossing' Cabernet Merlot, Great Southern WA

Spinifex Brewing Co Lemon Myrtle

Spinifex Brewing Co Pale Ale

Spinifex Brewing Co Ginger Beer

Freshly Squeezed Refresh Juices