



EVENTS & CATERING MENU

From the Valley to the Table
Our Culinary Story

OUR FOOD PHILOSOPHY

Our menu is inspired by the abundant natural environment surrounding us. We take pride in sourcing the finest local ingredients, including fresh seafood caught directly from nearby coast and locally sourced herbs and vegetables from Currumbin Valley, some from on-site herb and veggie garden.

The dining experience is dedicated to the concept of locally sourced ingredients, emphasizing our commitment to our heritage and the local community. This approach allows us to create dishes that truly showcase the flavours and essence of the region, while also satisfying the palates of our clientele.

Our menu offers a variety of options tailored to cater to different tastes, however our culinary team can also work with you to create a bespoke menu tailored to your event.

Chris Hicking, Executive Chef

Chris has been working in the hospitality industry for more than 20 years and has extensive experience in the events industry. Chris is highly skilled at bringing concepts to life to deliver a superior culinary experience. You will love the thoughtful, unique and creative menus expertly designed by Chris and his team.



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Farm-to-table dining in the heart of Queensland's most loved wildlife sanctuary.

- *Native ingredients*
- *Coastal produce*
- *Considered hospitality*

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Inspired by the surrounding sanctuary, our menus celebrate local produce and native ingredients, bringing a true taste of the Gold Coast to every dish.

BREAKFAST - HARVEST AT FIRST LIGHT

As kookaburras call across the canopy and the valley mist begins to lift, we invite your guests to begin the day with the best of our region.

Continental Buffet - Sunrise on Country Menu

Start your day with a fresh, light breakfast, served buffet style.

- Assorted mini Danish (vp)
- Mini chocolate croissants (vp)
- Goji berry, granola, yoghurt cups (vp)
- Sliced tropical fruit
- Tea and coffee Station

Full Buffet Breakfast - Native Harvest Breakfast Buffet Menu

- Assorted mini Danish (vp)
- Mini chocolate croissants (vp)
- Goji berry, granola, yoghurt cups (vp)
- Sliced tropical fruit platter (gfp) (dfp) (vep)
- Scrambled Eggs - Fluffy, creamy scrambled eggs gently cooked to perfection
- Crispy Bacon - Golden, crispy bacon strips cooked until perfectly savoury
- Grilled Chicken Breakfast Sausages - Juicy, seasoned sausages grilled for a rich, hearty flavour
- Hash Browns - Crisp, golden potato hash browns with a soft, fluffy centre (vp)
- Sauteed Mushrooms - Fresh mushrooms lightly sauteed with herbs and butter (vp) (gfp)
- Grilled Tomatoes - Vine-ripened tomatoes grilled and lightly seasoned (vp) (gfp)
- Fresh selection of juices
- Tea and coffee Station



Long before modern brunches, Indigenous Australians enjoyed their own version of a bush breakfast featuring native ingredients like wattleseed damper, bush honey, fruits, and seeds, all sustainably gathered from the land.

BREAKFAST - HARVEST AT FIRST LIGHT

As kookaburras call across the canopy and the valley mist begins to lift, we invite your guests to begin the day with the best of our region.

Plated Breakfast - Native Garden Breakfast Plate Menu

SA sophisticated full service breakfast for your special occasion.

On the table

- Mini Danish selection (vp) (Vegan Option)
- Sliced local tropical fruit platter (gfp) (dfp) (vp) (vep)
- Selection of juices

Hot Plated Meal

Please select one (1) menu from the below options:

- Eggs Bene - Poached egg, buttered sautéed spinach, bacon, English muffin, finger lime hollandaise
- Cold smoked salmon, scrambled egg, potato rosti, heirloom tomatoes, beetroot relish (gfp)
- Smashed avocado, sourdough toast, poached egg, whipped Yarra Valley feta, native macadamia dukkha, bush tomato relish, fried kale (vp)
- Slow cooked field mushrooms, rosemary, confit garlic, haloumi, sumac, lemon myrtle hommus, roast tomato, potato hash (vp) (gfp)
- Homestead Breakfast, sourdough toast, macadamia and honey chicken chipolatas, local smoked bacon, organic scrambled eggs, potato hash, slow roast heirloom tomatoes
- Chocolate filled waffles, mixed berry compote, freeze dried blood orange, marshmallow double cream (vp)

Includes tea and coffee service to the table

Add \$5.00pp for alternate drop



Our finger lime hollandaise pays tribute to the native finger lime ó a rainforest citrus found in South East Queensland. Macadamia dukkha is made using nuts sourced from producers just behind the hinterland ridge.

REFRESHMENT BREAKS - GATHER & REFRESH

Every great session deserves a moment of stillness, fuelled by freshly brewed coffee and bites inspired by the pantries of coastal Queensland.

Served with freshly brewed coffee, selection of fine teas and tisanes

Select 2 items per break

Sweet

- Portuguese custard tart (vp)
- Chocolate fudge brownie (gfp) (vp)
- Scones with mixed fruit preserves and Chantilly cream (vp)
- Crunchy peanut, coconut protein balls (dfp) (vp) (gfp)
- Pistachio and cranberry bars (vp)
- Assorted mini macarons (gfp) (vp)

Savoury

- Zucchini, fetta, mint slice, tomato jam (vp) (gfp on request)
- Assorted mini quiche - spinach and fetta, bacon and leek, chorizo
- Petit pork & fennel sausage rolls, bush tomato relish
- Petit lamb & rosemary pies with bush tomato relish
- Mini croissants filled with smoked leg ham and cheddar cheese



Bursting with tangy, sun-dried flavour, local bush tomatoes bring a uniquely rich, earthy kick to our relish that celebrates the essence of the Australian outback in every bite.

GOLDEN WATTLE HIGH TEA MENU

Escape into a relaxed, nature-filled setting and indulge in a thoughtfully curated high tea experience inspired by the flavours of the Gold Coast.

Served with freshly brewed coffee, selection of fine teas and tisanes

A succulent selection of sweet and savoury delights.

- Freshly baked scones with seasonal jam & Chantilly cream (vp)
- Mini Lemon Meringue Tartlets - Buttery pastry filled with silky lemon curd and topped with lightly toasted meringue for a perfect balance of sweet and citrus brightness (vp)
- Warm Churros - Golden and crisp on the outside, soft within, finished with a light dusting of cinnamon sugar for a comforting, crowd-pleasing treat (vp)
- Assorted Macarons - Light, airy shells with smooth, flavourful fillings, offering a colourful and elegant burst of sweetness (vp) (gfp)
- Símore's Waffles - Soft waffles layered with melted chocolate, toasted marshmallow, and a hint of biscuit crumb for a playful twist on a campfire classic (vp)
- Smoked Salmon Blini - Light, fluffy blini topped with premium smoked salmon and a creamy garnish for a fresh, elegant bite
- Mushroom Quiche - A delicate pastry filled with savoury mushrooms and a creamy, comforting and full of flavour (vp)
- Mini Brioche with Roast Beef - Soft, buttery brioche filled with tender roast beef and accompaniments, offering a rich and satisfying savoury note



Wattle trees are a favourite among Australia's wildlife, from cockatoos cracking open their seed pods to kangaroos grazing on tender leaves, making them an important part of the natural ecosystem.

WORKING LUNCH MENUS - NATIVE GRAZE MENU

The sun climbs above the fig trees and it's time to gather around the three great landscapes of our region - rainforest, coast, and outback.

Suitable for groups of less than 30 guests

Sandwiches

Please select two (2) options from the below choices:

- Leg ham, cheddar cheese, tomatoes, sweet mustard pickle, oak lettuce on baguette
- Roast beef, watercress & leaf mix, mustard pickles, horseradish cream on baguette
- Parmesan chicken wrap, cos lettuce, bacon, smothered with creamy Caesar dressing
- Slow cook pulled BBQ pork sliders with pickles and slaw
- Toasted Turkish, salami, ham, tomatoes, tasty cheese, tomato relish
- Falafel wrap, spinach, grilled pumpkin, hummus, and spice capsicum tapenade (vp) (vep)
- Chicken pesto, zucchini, woodfired red peppers, spinach on Turkish

Salads

- Please select one (1) option from the below choices
- Penne pasta with basil pesto, cherry tomatoes, bocconcini, rocket (vp)
- Vietnamese coleslaw, bean sprouts, mint, coriander, fried onions with nouc cham (vp) (dfp) (gfp)
- Red potato, seeded mustard vinaigrette, cornichons, caramelized onions, soft herbs (gfp) (dfp)
- Iceberg, fennel, avocado, pickled ginger, watercress, sesame, black vinegar, mint (vp) (vep) (gfp) (dfp)
- Carrot, red onion, chickpeas, mint, sumac, desert raisins, pea tendrils (gfp) (dfp) (vep)



Desert raisins (Kutjera), tiny dried fruits from the Australian bush with a caramel-like depth, used here to sweeten and round the salad

WORKING LUNCH MENUS

The sun climbs above the fig trees and it's time to gather around the three great landscapes of our region - rainforest, coast, and outback.

All menus include tea, coffee, soft drinks and juice

Wattle & Seed Menu

Sandwich

- Leg ham, cheddar cheese, tomatoes, sweet mustard pickle, oak Lettuce, on baguette
- Parmesan chicken wrap, cos lettuce, bacon, smothered with creamy Caesar dressing

Salad

- Red potato, seeded mustard vinaigrette, cornichons, caramelized onions, soft herbs (gfp) (dfp)
-

Hot

- Penne pasta, mushrooms, olives, napolitana sauce, fresh basil (vp)
- Freshly sliced fruit platter (vep) (vp) (gfp) (dfp)

Saltbush & Spice Menu

Sandwich

- Roast beef, watercress & leaf mix, mustard pickles, horseradish cream on baguette
- Salami, ham, tomatoes, tasty cheese, tomato relish on Turkish

Salad

- Penne pasta with basil pesto, cherry tomatoes, bocconcini, rocket (vp)

Hot

- Potato and chickpea tagine with pilaf rice (vep) (gfp) (dfp)
- Freshly sliced fruit platter (vep) (vp) (gfp) (dfp)

Gumleaf & Grain Menu

Sandwich

- Falafel wrap, spinach, grilled pumpkin, hummus, and spiced capsicum tapenade (vp) (vep)
- Charred chicken breast, zucchini, woodfired red peppers, spinach, and pesto on Turkish

Salad

- Roasted cauliflower, quinoa, river mint, pickled onions, Davidson plum, fried kale (gfp) (dfp)

Hot

- Stir fry hokkien noodles with Asian greens, wombok, ginger, garlic and soy (vp)
- Freshly sliced fruit platter (vep) (vp) (gfp) (dfp)

Davidson plum - a deep purple native fruit used by Aboriginal peoples for thousands of years, is foraged from the hinterland and brings a tart, earthy note to our Outback Pantry salad. River mint grows wild along the creek banks of Currumbin Valley.

CANAPE MENUS - SUNSET BITES

The golden hour before dinner. Glasses are raised, introductions made.

Our canapes are designed to spark conversation and leave guests anticipating what comes next.

½ Hour Arrival Package (2 x Cold, 1 x Hot)

1 Hour Arrival Package (2 x Cold, 2 x Hot)

2 Hour Arrival Package (4 x Cold, 4 x Hot)

3 Hour Arrival Package (3 x Cold, 3 x Hot)

and 2 choices from our walk n fork selection or

3 Hour Package (3 x Cold, 3x Hot) and 1 Food Station (1.5hrs of service)

Cold

- Chicken pistachio terrine, cherry pickle, freeze dried rhubarb, cornichon (gfp) (dfp)
- Smoked salmon blinis, dill creme fraiche, finger lime caviar (l)
- Rice paper rolls, cucumber, mint, carrot, coriander, onion, vermicelli, sweet chilli lime dipping sauce (vep) (gfp) (dfp)
- Roasted vegetable frittata, parmesan custard, pistachio dukkah (vp) (gfp)
- Rare roast beef, baby cucumber, beetroot onion relish (dfp)
- Crab and cucumber tart, finger lime, horseradish mascarpone (A)
- Caprese skewers, heirloom tomato, basil, bocconcini (gfp) (vp)

Hot

- BBQ pork belly skewers, lime, garlic, ginger, fish sauce, nuoc cham dipping sauce (gfp) (dfp)
- Truffle mushroom risotto arancini, tomato relish (vp)
- Lamb kofta, sumac, cucumber yoghurt (gfp)
- Sweet potato & cashew empanada (vp)
- Tempura ricotta & corn filled zucchini flower (vp)
- Pecking duck wrap with cucumber, green onion, hoisin sauce (dfp)
- Lemon myrtle chicken skewer (gfp) (dfp)



*A true local treasure,
lemon myrtle grows right
here in Queensland
rainforests, and packs a
brighter, more aromatic
citrus punch than
lemons themselves!*

CANAPE MENUS - SUNSET BITES

As dusk settles over the Sanctuary, the wildlife stirs and the kitchen comes alive.

Whether gathered under the stars or in our intimate spaces, evenings here are meant to be remembered.

Add on a Walk n Fork

Select one dish to add to your canape function for a more substantial option.

- Thai beef salad, vermicelli noodle, mint, coriander, onion, capsicum, (dfp)
- Fried chicken karaage, rice, Korean chilli sauce, aioli (dfp)
- Smoked brisket, brioche slider bun with smoky BBQ sauce, mixed slaw, pickles, cheddar cheese
- Tempura whiting, fries, sauce remoulade, lemon (dfp) (l)
- Pork fennel, sage and veal meatballs, basil, Napoli sauce, parmesan cheese on mash (gfp)
- Beef massaman, fragrant rice, coriander, crispy shallots (gfp) (dfp)

Add a Live Food Station

1 hour service of live cooking with chef

Select one dish to add to your canape function for a more substantial option.

Tacos - Bush Taco Bar

- Fill your soft tacos with sour cream, guacamole, pico di gallo, spicy pickled jalapenos, fresh lime wedges, coriander, cholula Mexican hot sauce. Served with succulent BBQ beef and chicken fresh from the charcoal grill. (vegetarian option available on request)

Paella - Outback Paella Pan

- Traditional chicken and chorizo paella with arroz, onions, garlic, saffron, paprika, tomatoes, capsicum, green peas (gfp)

Noodles - Wild Ginger Noodle Station

- Hokkien noodle stir fry, choice of chicken or tofu with soy, shao xing wine, ginger, garlic, mixed vegetables, wombok, bok choy, coriander, fried onions (dfp)

Something Sweet to end with?

Select one dessert option to add to your canape function

- Lemon myrtle brulee tart
- Chocolate lamington, quandong raspberry jam
- Mini boutique cheesecake (gf)
- Mini eclairs, blackberry crumble



A true bush tucker icon, quandong, known as the native peach, has been enjoyed by Indigenous Australians for thousands of years, prized for its tart flavour and natural vitamin C boost.

PLATTER MENUS

Share, savour and graze with a selection of beautifully curated platters inspired by fresh, local flavours.

All platters are to serve 8-10 guests

Antipasto

Chef's selection of artisan cheese and antipasto including prosciutto, salami, smoked chicken breast, Australian brie, fig jam, lavosh, water crackers, cornichons, pickled onions, mixed olives, fresh grapes

Cheese

Selection of Australian brie and mature cheddar with fig jam, cornichons, pickled onion, lavosh, water crackers, fresh grapes (vp)

Savoury Bites

Mini pies, sausage rolls, and mixed mini quiche (may include spinach and fetta, bacon and leek, chorizo)

Pizza

2 x margarita- tomato sauce, fresh cherry tomato, basil, bocconcini (vp) and 2 x lemon myrtle chicken- tomato sauce, prosciutto, bocconcini

Asian Delights

Steamed vegetable gyoza, steamed BBQ pork buns, vegetable spring rolls, fried prawn crackers, sweet chilli sauce

Fresh Scones

Served warm with whipped butter, jam and cream (vp)

Fresh Fruit

Fresh selection of seasonal fruits (gfp) (dfp) (vep) (vp)



A classic favourite with a native twist, fig jam pairs beautifully with Australian bush flavours like lemon myrtle and wattleseed, bringing a uniquely local touch to every bite.

BUFFET MENUS

Shared tables. Shared stories. Our buffets are designed for groups who want to linger, where conversation flows as freely as the food.

Mediterranean - Gumtree and Olive Feasting Menu

Bakers Bread Display

- Chefs display of warm ciabatta rolls, pane di casa, olive oil, balsamic reduction, confit garlic

Antipasti

- Grilled and marinated farm fresh vegetables, house marinated olives, marinated bocconcini, prosciutto, calabrese salami, bresaola, pickles, grissini

Salads

- Panzanella, roast capsicums, tomatoes, pane di casa, onions, basil, capers, red wine vinaigrette (dfp)
- Pickled pear, roquette, shaved parmesan, balsamic (gfp) (dfp)

Hot Selection

- Porchetta, roasted pork belly, fennel, garlic, sage (dfp) (gfp)
- Penne, roasted pumpkin, red onions, pesto, spinach, cream, parmesan, (vp) (Vegan available)
- Braised chicken thigh, red wine, tomato, garlic, rosemary (dfp) (gfp)

Vegetables

- Roast potatoes, rosemary, garlic, onion (gfp) (dfp) (vfp) (vp)
- Trifolati - roasted zucchini, eggplant, cavolo nero, garlic, fresh parsley (gfp) (dfp) (vfp) (vp)

Dessert

- Fresh local fruit platter (gfp) (dfp) (vfp) (vp)
- Tiramisu
- Assorted cannoli selection - lemon ricotta & passionfruit curd
- Freshly brewed coffee, selection of fine teas and tisanes



*Mediterranean flavours
meet Gold Coast
freshness - proving great
food, sunshine, and
relaxed dining are
universal*

BUFFET MENUS

Shared tables. Shared stories. Our buffets are designed for groups who want to linger, where conversation flows as freely as the food.

The Orient - Eastern Harvest Feasting Menu

Yum Cha

- Steam vegetable gyoza (vp) (dfp)
- Steamed BBQ pork buns

Salads

- Iceberg, shaved fennel, fresh avocado, pickled ginger, shallots, soy ponzu dressing (dfp)
- Vietnamese coleslaw, bean sprouts, mint, coriander, fried onions with nouc cham (vp) (dfp) (gfp)

Hot Selection

- Vegetable hokkien noodles, bok choy, wombok, ginger, garlic, sweet soy, sesame, fried onion, crispy chilli oil (vp) (dfp)
- Beef massaman curry, served with fragrant jasmine rice (gfp) (dfp)
- Fried chicken with Korean chilli sauce (dfp)
- Miso roasted cauliflower, broccoli, onion, sesame seeds (dfp) (gfp) (vep)

Dessert

- Fresh local fruit platter (gfp) (dfp) (vep)
- Green Tea Tiramisu
- Coconut chia pudding, lychee, mango puree (dfp) (gfp) (vp)



Grown in Queensland's sunny climate, mangoes are a true local favourite, bursting with sweet, tropical flavour that tastes like summer on the Gold Coast

BUFFET MENUS

Shared tables. Shared stories. Our buffets are designed for groups who want to linger, where conversation flows as freely as the food.

Premium BBQ - The Campfire Kitchen Feasting Menu

Local Artisan Bread Display

- Chefs display of bread & damper rolls, whipped butter

Farmers Garden Salads

- A display of crunchy fresh locally sourced herbs & salad leaves and garden-fresh salad vegetables (gfp) (dfp)
- Aussie slaw, pineapple, red cabbage, carrot, onion, sugarloaf (gfp) (dfp) (vep)
- Carrot, red onion, chickpeas, mint, sumac, desert raisins, pea tendrils (gfp) (dfp) (vep)

Live BBQ Station

- Gourmet Beef and Pork Sausages (gfp) (dfp)
- Lemon Myrtle & mountain pepper chicken thigh fillets (gfp) (dfp)
- Native spiced BBQ sirloin steak (gfp) (dfp)
- Local Queensland barramundi with finger lime, chili and garlic butter (gfp) (A)
- Pepper berry and wild mint zucchini, halloumi and mixed capsicum kebabs (gfp) (vp)
- Served with whole roast Idaho potato, smoked sour cream, shallots, cheese, bacon (gfp)
- House made fresh pickled vegetables (gfp) (dfp) (vep)
- Assortment of mustards, relishes and vinaigrettes

Dessert

- Sliced local fresh fruit platter (gfp) (dfp) (vep) (vp)
- Chocolate brownies (gfp) (vp)
- Macadamia caramel slice (vp)
- Mini lemon meringue tarts (vp)



Inspired by ancient bush tucker traditions, native spices like wattleseed and mountain pepper have been used by Indigenous Australians for thousands of years, bringing rich flavour and a true taste of Country to every bite. Native to Australia's east coast, macadamias are one of our few homegrown nuts, loved for their rich, buttery flavour and local roots

PLATED MENU - COUNTRY TO PLATE

As the sun softens over the sanctuary and the sounds of nature settle in, take your seat for an evening of beautifully plated dishes - each course inspired by the land, the season, and the relaxed rhythm of the Gold Coast.

Select 2 options from each course for an alternate drop menu.

Include damper rolls served to the table accompanied with whipped butter, tea and coffee service

2 Course

3 Course

Entree - Cold

- Chilled king prawns, avocado mousse, finger lime mayonnaise, cucumber pickle, watermelon radish (gfp) (dfp)
- Seared pepper berry saku tuna nicoise - confit kipfer potato, bush tomato, olive tapenade, onion pickle, basil, burnt onion dust (dfp) (gfp) (l)
- Chicken & pistachio terrine, cornichons, warragal salsa verde, cherry pickle, whole meal lavosh (dfp)
- Parma ham, buffalo mozzarella, heirloom tomato, basil Currumbin Honey emulsion (gfp)
- Beef bresaola, wattle seed, truffle mayonnaise, micro herbs, pickled onion, lemon (gfp)
- Vegetable garden, avocado, quinoa soil, fennel fronds, baby beetroot, heirloom tomato, watermelon radish, finger lime Davidson plum dressing (gfp) (dfp) (vp) (vep)

• Entree - Hot

- Lemon myrtle garlic king prawns, quinoa, shaved fennel, grilled lemon (gfp)
- Confit duck leg, textures of pear, beetroot, fig reduction, bloomed mustard, ice plant (gfp) (dfp)
- Slow braised boneless beef short rib, celeriac & apple puree, pickled onion, baby cress (gfp)
- Heirloom tomato tart tatin, Currumbin honey, wattle seed, goat's cheese, golden beets (vp)
- Gnocchi, sweet corn, zucchini, peas, lemon thyme, truffle dressing, parmesan (vp)



A vibrant bush tucker ingredient, native pepper berry has been used by Indigenous Australians for generations, delivering a bold, spicy heat with a subtle fruity finish. Sourced from bees foraging on native Currumbin flora, this local honey captures the unique flavours of the surrounding landscape in every golden drop.

PLATED MENU - COUNTRY TO PLATE

As the sun softens over the sanctuary and the sounds of nature settle in, take your seat for an evening of beautifully plated dishes—each course inspired by the land, the season, and the relaxed rhythm of the Gold Coast.

Main Course

- Coral coast barramundi, finger lime, lemon myrtle beurre blanc, confit fennel, crushed kipflers (gfp) (A)
- Seared salmon fillet, lemon myrtle hummus, heirloom carrots, pomegranate, fine herbs, smoked macadamia crumb, grilled lemon (gfp) (dfp) (A)
- Miso caramel glazed chicken breast, fermented chili paste, charred leek, corn puree, broccolini (gfp)
- Grimaud duck breast, potato gratin, sauteed warragal greens, black cherry reduction (gfp)
- Bangalow porchetta, pomme puree, apple chutney, baby carrots, sage, jus (gfp)
- Herbs, smoked macadamia crumb, grilled lemon (gfp) (dfp)
- River mint marinated lamb rump, sumac, smokey eggplant baba, vine ripened cherry tomato, native dukkha, lightly spiced yoghurt (gfp)
- Slow roasted Angus beef sirloin - mushroom velvet, kipfler potato, vine ripened cherry tomato, red wine jus (gfp)
- Wattle seed roasted cauliflower, lemon myrtle hummus, tri color quinoa, roasted vine cherry tomatoes, whipped goats cheese (vp) (gfp)

Dessert

- Wattle seed, white chocolate baked cheesecake - raspberry crumble- floss - coulis
- Lemon meringue tart - strawberry gum meringue shards - lemon gel
- Apple rhubarb crumble - double cream ñ freeze dried rhubarb
- Chocolate three ways- mousse, custard & truffle shell, raspberry sorbet, raspberry gel
- Sticky date pudding, Frangelico butterscotch, vanilla bean ice cream, bitter chocolate chards
- Pavlova, quandong raspberry compote, vanilla crème fraîche, plum powder (gfp)
- Coconut panna cotta, sour cherry compote, macadamia praline, myrtle meringue (gfp) (dfp)



A staple of bush tucker traditions, native river mint grows along Australia's waterways, bringing a fresh, cooling flavour and a true connection to Country in every bite. A treasured bush tucker ingredient, wattleseed has been used by Indigenous Australians for thousands of years, adding a rich, nutty flavour with notes of coffee and chocolate to every bite.



LET'S CONNECT!

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