AYERS ROCK RESORT

OUTDOOR DINING MENU 2025 SOUNDS OF SILENCE

Canapes

Caramelised grapes, triple cream brie tart, honey truffle pearls **V GF**Smoked kangaroo, rock melon, native Pepperberry yoghurt **GF**Chilli caramel prawn mousse, baby cucumber, finger lime caviar **GF DF**Bush pepper sweet potato basket, quandong relish, micro herb salad **VV GF DF**

Chilled Soup

Pineapple and lemon myrtle Gazpacho, native basil oil GF DF VV

Bush Inspired Salads

Kale, corn riblet, heirloom tomato chickpea, Rosella dressing **GF VV DF**Mixed leaf, bush smoked tomato, cucumber, onion, sprouts, capsicum **GF VV DF**Pepper leaf Beetroot, arugula, bocconcini, blood orange sunrise lime dressing **V GF**Cajun potato, bush spinach, dried tomato, caramelised onion, chipotle aioli **VV GF DF**

Roasted cauliflower, Baby apple, raisins, muntrie berries, pumpkin pepita, native salsa Verde **VV GF DF**

Hot Selections Cooked On-Site

Blackened Barramundi, sunrise lime salsa, charred brussels **GF DF**Pepper berry grilled chicken, seasonal vegetables, finger lime marmalade **GF DF**Saltbush mountain pepper Kangaroo, field mushroom, bush tomato chutney **GF DF**Rosemary Lamb cutlets, blistered cherry tomatoes, quandong port jus **GF DF**Wattleseed roasted root vegetables, charred fennel, pimento **GF VV DF**Bush dukkha baked pumpkin, black garlic cheese, asparagus tips, pomegranate molasses **VV DF GF**

Dessert

Desert lime cheesecake V

Chocolate vegan mud cake, coconut foam, Davidson raspberry gel VV DF GF

Pear and lemon myrtle tea cake ${f V}$

Watermelon platters **DF GF VV**

Vanilla anglaise V, Davidson Plum, and berry compote VV

Allergen Statement:

Whilst we take great care in controlling allergens where possible, Voyages and its suppliers utilise equipment and facilities that may come into contact with various allergens. As a result, we are not able to guarantee the complete absence of allergens in the food and beverages we provide. For further information, please ask your friendly service attendant.