



“Oprah’s Ultimate Australian Adventure”

Thursday 9th & Friday 10th December, 2010

Melbourne, Victoria

Tourism Victoria & Black Olive Catering
present an interactive afternoon of culinary delights
with Aboriginal Celebrity Chef, Mark “The Black Olive”

MENU

TO START

Native herb damper

ENTREE

Smoked crocodile, kangaroo and emu served with aniseed myrtle pickled vegetables

Tandoori crocodile & Tawny Port/Kutjera marinated kangaroo skewers

MAIN

Seared kangaroo tail fillet served with red wine & peppercorn jus, wilted warrigal greens
& served on a chardonnay vinegar mash

Lemon myrtle encrusted Barramundi fillets wrapped in paperbark, served with asparagus

Roasted macadamia nut salad with ‘Summer Breeze’ native herb dressing

DESSERT

Yarra Valley blue cheese served with De Bortoli Noble One

(Multi gold medal winning dessert wine)

Ice creams from the “Mark Olive Contemporary Australian Collection”:

(designed for the Ricketts Point artisan Spring/Summer 2011 menu)

Roasted Wattleseed and Stringybark honey OR

Lemon curd with Desert Lime

Served in mini waffle cones

REFRESHMENTS

Native fruit punch with rosella flowers

A selection of De Bortoli wines:

Sparkling Pinot Grigio

Sparkling Sauvignon Blanc

Noble One 2007 Botrytis Semillon Dessert Wine

*For more information on the range of Australian native herbs and spices
used in this specially prepared menu, please visit www.blackolive.net.au/native-herb-index/*