



SERVING FROM
12 - 3PM & 6 - 8PM

PRAIRIE HOTEL

15% SURCHARGE
ON SUNDAYS &
PUBLIC HOLIDAYS

EXPRESS BANQUET*

(2 courses, minimum 2 persons)
44 PP

ENTREE

FERAL ANTIPASTO camel metwurst, roo pastrami, emu pate, goat chevre, bush tomato chilli jam, grilled vegetables, saltbush dukkah, bush tomato balsamic olive oil & our focaccia

MAIN

SLOW COOKED LAMB braised lamb shoulder, native pepper sauce, eggplant babaghanouj & pickled shallots
served with iceberg salad to share

FERAL FEAST SHORT BANQUET*

(3 courses, minimum 2 persons)
62 PP

SNACKS

EMU PATE spiced muntries chutney, port wine jelly, lavosh
SALTBUSH PAKORA carrot, onion & saltbush spiced fritter, mint yoghurt
ROO TAIL braised & fried tail pieces in our sweet and sour sauce

MAIN

GOAT CURRY sri lankan style spice blend, coconut braised goat & sweet potato
served with iceberg salad & steamed rice to share

DESSERT

MESS whipped coconut, meringue, roasted rhubarb & hazelnut crumble

FERAL FEAST LONG BANQUET*

(5 courses, minimum 2 persons)
95 PP

SNACKS

EMU PATE spiced muntries chutney, port wine jelly, lavosh
SALTBUSH PAKORA carrot, onion & saltbush spiced fritter, mint yoghurt
ROO TAIL braised & fried tail pieces in our sweet and sour sauce

ENTREES

BEETROOTS chewy beetroots, goats curd, macadamia, quandong, native thyme
WILD BOAR red sauce wild boar ragu orecchiette, parmigiano reggiano & native mountain pepper

MAIN

FERAL MIXED GRILL kangaroo fillet, camel boerwors sausage, emu rissole, roasted mushroom, crispy saltbush & red wine jus
served with iceberg salad & crispy twice cooked potatoes to share

DESSERT

QUANDONG PUDDING golden syrup steamed pudding, mascarpone, pouring cream & quandong syrup

*EXAMPLE MENUS ARE SUBJECT TO AVAILABILITY AND FACTORS OUT OF OUR CONTROL

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS WHEN ORDERING

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, C - COELIAC, DF - DAIRY FREE

WE ARE A CASHLESS VENUE - CARD PAYMENTS ONLY