

2024

JAMBA NYINAYI

BAIYUNGU COUNTRY
NYINGGULU COAST

HAPPY CAMPER MENUS

This menu is subject to change.

These traditional meals are ONLY available for those on the Happy Camper package.

PLEASE NOTE THAT DUE TO THE REMOTE NATURE OF THIS EVENT, AND THE TRADITIONAL COOKING STYLES BEING USED, DIETARY AND ALLERGY REQUIREMENT CAN NOT BE CATERED FOR OUTSIDE OF THE OPTIONS OUTLINED BELOW

Thursday 11 April Dinner

TRADITIONAL CAMP FIRE COOK UP

Paella pan 1 (D/F, G/F)

2day slow cooked kangaroo, beef and quandong braise

Paella pan 2

Tongseng. (D/F,G/F)

Tender Gascoyne lamb in an aromatic coconut, bush tomato broth

Paella pan 3 (G/F,Vegan)

Of the land spiced vegetable and Bunya Bunya nut coconut curry

Sides and condiments

Aromatic wild rice pilaf.....(gf,df,vegan)

Salt bush baked potatoes.....(gf,df,vegan)

Fire pit grilled naan bread

Lemon myrtle egg plant relish.....(gf,df,vegan)

Bush seasoned papadums.....(gf,df,vegan)

Native lime, lemon aspen and cucumber pickle (gf,df,vegan)

Salt bush rice pilaf.....(gf,df,vegan)

Friday 12 April Breakfast

Fire pit eggs.... (G/f,df,vegan option is without the eggs)

Aromatic spiced tomato and capsicum base sauce and fried eggs.

Avocado, sweet corn and black bean salsa.

Toasted artisan sour dough (gf option available)

Saturday 13 April Breakfast

Roasted wattle seed damper (gf option available)

Salt bush whipped butter (vegan option available)

Bacon

Billy tea