

SUGGESTED MENUS – DIY BUSH TUCKER

These DIY Menus are so easy to prepare and will save you heaps on “catering” costs which you can spend more on product which will really impress your guests and suitable for most functions and events. You don’t need to be a chef to prepare this – just spread it out and let them enjoy.

- **Damper with Native Jams/Honey and Wattleseed Cream**
Local Bakeries can make a lovely family size damper which you can order or you can get pikelets or scones. We have a selection of Native Jams & Native/Bush Honey. You buy some whipped cream and we supply the wattleseed for you to mix to make the wattleseed cream. We also have ground Lemon Myrtle if you want to make your own Lemon Myrtle biscuits etc
- **Bush Dukkah – Dukkah with Lemon Myrtle & Ginger infused Mac Oil & Turkish Bread**
You will need to get the Turkish Bread which you break up into bite size pieces
- **Native Mini Pies & Cocktail Pastries (box 36)** [selection of 5 to choose from – come frozen or fresh and all you need to do is thaw and either heat in microwave oven or conventional oven] – can easily be cut in half for bite size taste (kangaroo goulash pie; chicken & bunyanut pesto pie; lamb potato & native mint, croc in a log; warrigal greens & fetta quiche)
- **Native Teas** [25 teabags per box]
- **Native Cordials/Syrups** [easily makes up to 4 litres per bottle]- 6 flavours to choose from
Mix this with some soda water to taste [use like cordial] and add some mint and makes a lovely refreshing drink. Also nice to drizzle over pancakes & icecream
- **Cheesecakes** [Wattleseed – Lemon Myrtle] = [1 slab serves approx 20- 24]
- **Handmade Bush Biscuits** – all butter biscuits that melt in your mouth releasing the native Australian flavours [approx 10 per pkt- 112g]- variety of flavours to choose from
- **Bush Lollies** – [4 flavours – candy outside with bush fruit centre][approx 38-40 lollies per pkt]
- **Bush Chocolates** – ideal treat for smaller intimate gatherings – 7 flavours
- **Bush Platters** – serve with some nuts and/or dried fruits
 - Emu Kabana Wallaby Salami Smoked Wallaby
 - Crocodile Chipolatas - [these need to be cooked and then sliced up]
 - Native Cheeses [5 native flavours to choose from]
 - Wild Lime & Chardonnay Paste [like a quince] Bush Bananas [like a pickle]
- **Bush BBQ**
 - Emu Chipolatas Crocodile Chipolatas Kangaroo Chipolatas/Sausages
 - Possum Chipolatas
 - Kangaroo & Emu Steaks [serve as steak or make into kebabs]
 - Kangaroo & Emu Kebabs/Satays
 - Kangaroo or Crocodile Mince [make meat balls or native rissoles]
 - Native Sauces & Marinades
 - Tossed Salad with Native Dressings – we supply native dressings
 - Damper with Herb & Macadamia Nut/Bush Herb Butter – we supply bush butter
- **Native Dips** [just mix relish/chutney with cream cheese & yummy!!]
 - Bush Tomato [mix Relish with cream cheese]
 - Flinders Relish Dip
 - Wild Lime Pickle Dip
 - Mango & Native Mint Dip
 - Bunya Nut Pesto
- **Meals** [see recipe]
 - Bunya Nut Pesto Pasta [ideal vegetarian dish] you can add chicken - we supply bunya nuts – native pasta
 - Kangaroo Curry – we supply kangaroo steak & native sauces & herbs
 - Dorriggo Pepper Rice – we supply Dorriggo pepper

For further suggestions contact:

Jo Connolly -

Tel: 07 3880 1320

Dreamtime Kullilla-Art

Email: kullilla@dreamtime.auz.net