



# ***BUSH TUCKER LUNCH***

## ***Saturday 12<sup>th</sup> October 2024***

The gods were with us!! The overnight rain dissipated in the morning which left 26 members and friends to enjoy a beautiful lunch into the afternoon at Anne and Greg`s Lyrebird Ridge Winery. A lovely place to have an al fresco meal made up of elements of bush tucker conjured up by Chef Brent, Marilyn, Katherine, Claude and Denise in an outdoor kitchen specially created for the day. The menu seemed never ending, starting with oysters with bush lime, local fish cakes with lemon myrtle, saltbush damper with macadamia dukkah, warrigal green spirals, crocodile curry, braised wallaby tarts, and followed by paperbark barramundi with geraldton wax. Brent gave a demonstration of how to prepare and cook the barramundi, carefully wrapping it damp paperbark with herbs and spices. Dessert comprised a very tasty quandong and cinnamon myrtle cheesecake and wattle seed caramels. All washed down with Lyrebird Ridge wine from Anne`s cellar and finally with billy tea heated over the firepit.

Our thanks go to Anne, Greg and Rylan for hosting us at their lovely property and making it such a memorable afternoon, enjoyed by everyone.

The next event is the members social get-together **Christmas Lunch at the Growers Ponte on Thursday 21<sup>st</sup> November 2024 .....** not to be missed.

