

## **Bush spiced Kangaroo, bush banana salad, quandong and wild lime sauce**

### INGREDIENTS:

Warrigal  
Bush banana  
Lemon juice  
Olive oil

### METHOD:

For the Spice:

1tsp Bush tomato, crushed  
1tsp Pepper berries  
2tsp Coriander seeds  
1.5tsp Fennel seed  
.75tsp Lemon myrtle  
Pink salt to season

Gradually blend all ingredients in spice grinder.  
Season liberally with Murray River salt.

For the Glaze:

500ml Orange juice  
50g Quandong halves  
50g Desert Limes  
Star anise  
Sugar  
Jus

Bring the orange juice to the boil with a tablespoon of sugar and a few star anise. Reduce to syrup consistency  
Add halved desert limes and quandong cool in fridge.

Check seasoning and flavour profile, adjust if necessary.

For the Salad:

Quarter the bush banana and remove the skin

To serve:

Cook roo to medium rare (only).

Saute Warrigal and bush banana in olive oil and de-glaze with lemon juice plating with a little of the sauce.

Slice roo across the grain and plate on top of salad. Sauce over meat and around the plate, making sure to give a mix of quandong and dersert lime. Garnish with fried saltbush leaves.