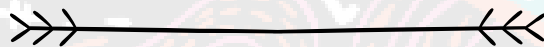


Valleydale Cafe

NATIONAL RECONCILIATION WEEK

We are proud to support national reconciliation week by providing a range of Indigenous inspired dishes on our menu. We hope you will support reconciliation by trying some of the Indigenous flavours we present today.



Kangaroo sausages with yam mash and
Indigenous flavoured condiments

Coconut curry chicken with damper

Wattleseed pavlova roll

Lemon myrtle cheesecake

Damper with Indigenous flavoured jam

Lemon myrtle yo yo's

NATIONAL RECONCILIATION WEEK

At its heart, reconciliation is about strengthening relationships between Aboriginal and Torres Strait Islander peoples and non-Indigenous peoples, for the benefit of all Australians. Each week from 27 May to 3 June, the respectful relationships shared by Aboriginal and Torres Strait Islander peoples and other Australians is celebrated and strengthened. The week-long celebration is an ideal opportunity for all Australians to explore ways to join the national reconciliation effort.

THE ARTWORK FEATURED ON THE MENU

'Action' by Jessica Johnson is the story of the land and community sharing the united call for action on reconciliation. Aboriginal and Torres Strait Islander people have been listening to the heartbeat of the land and sea for generations. With their rainbow shaped souls, the spirits ask for us to join and make reconciliation more than a word, and encourage us to to action. We need to love one another and every aspect of the existing environment and community - we all have a role to play, we are the change.

DETAILS ABOUT THE MENU

Damper: this bush bread is created by crushing a variety of native seeds, and sometimes nuts and roots into a dough, which is then baked on the coals of a fire.

Rosella Jam: A spread made from hibiscus (rosella) flowers. A bright crimson, chunky jam with a tart flavour similar to raspberry and rhubarb.

FLAVOURINGS

Bush tomatoes: Native tomatoes with strong tamarillo and caramel flavours. These dried, peanut-sized tomatoes are high in protein and fat.

Wattleseed: Usually roasted and ground, it has a coffee, chocolate and hazelnut flavour.

Lemon Myrtle: Available as an oil or dried whole leaves, it produces an aroma blend evocative of lemongrass, lemon and lime oil.

Native Aniseed: A flavour suited to custards, ice cream, rich meat sauces, marinades or tonic teas. It has a aniseed or licorice flavour.

Native Pepperberry: Available as a whole leaf or dried power, it is used in a similar manner to bayleaf.