

Outback Charcuterie Board Menu

Meats

Cured Kangaroo with Rooibos Vanilla Tea
Bush Tomato Spiced Beef Jerky with Masala Chai Tea
Lemon Myrtle Chicken with Lemon Meringue Green Tea
Smoked Trout with Green Rooibos Bonita Tea

Cheeses

King Island Dairy Blue (Tasmania)
Pyengana Cheddar (Tasmania)
Meredith Dairy Marinated Goat Cheese (Victoria)

Nuts

Macadamia Nuts
Almonds
Cashews

Fruits and Vegetables

Apples
Pears
Berries (blueberries, strawberries, raspberries)
Pickled Beetroot
Pickled Carrots

Crackers and Breads

Damper Bread
Water Crackers
Lavosh

Dips and Spreads

Wattle seed Mustard with Masala Chai Tea
Herbed Goat Cheese Spread with Chamomile Tea
Quandong Jam with Berry Blast Tea

Jams and Chutneys

Mango Chutney with Mango Mélange Tea
Fig Jam with Fig Jam Tea

Cured Kangaroo with Rooibos Vanilla Tea

Prep Time: 30 minutes

Cure Time: 7 days

1 lb kangaroo loin
1/4 C kosher salt
1/4 C brown sugar
1 t pink curing salt

2 T Rooibos Vanilla tea leaves, finely ground
1 t black pepper
1 t garlic powder

Prepare the cure In a bowl, mix kosher salt, brown sugar, pink curing salt, Rooibos Vanilla tea leaves, black pepper, and garlic powder.

Cure the kangaroo Rub the kangaroo loin thoroughly with the cure mixture. Place in a resealable plastic bag, ensuring it is well-coated. Refrigerate for 7 days, turning the bag daily.

Rinse and dry After 7 days, rinse the kangaroo loin under cold water to remove the cure. Pat dry with paper towels. Place it on a wire rack in the fridge to dry for 24 hours.

Slice and serve. Thinly slice the cured kangaroo and arrange on the charcuterie board.

Bush Tomato Spiced Beef Jerky with Masala Chai Tea

Prep Time: 30 minutes

Dry Time: 4-6 hours

Marinate Time: 12 hours

1 lb beef, thinly sliced
1/4 C soy sauce
1/4 C Worcestershire sauce
2 T Masala Chai tea leaves, finely ground
1 T brown sugar

1 t garlic powder
1 t onion powder
1 t bush tomato powder
1 t black pepper

Prepare the marinade In a bowl, mix soy sauce, Worcestershire sauce, Masala Chai tea leaves, brown sugar, garlic powder, onion powder, bush tomato powder, and black pepper.

Marinate the beef. Place the beef slices in a resealable plastic bag and pour the marinade over them. Seal the bag and refrigerate for 12 hours.

Dry the beef. Preheat your dehydrator to 160°F. Arrange the beef slices on the dehydrator trays and dry for 4-6 hours, or until the jerky is firm and dry. Let it cool before serving.

Lemon Myrtle Chicken

with Lemon Meringue Green Tea

Prep Time: 20 minutes

Cook Time: 30 minutes

4 chicken breasts
1/4 C olive oil
2 T Lemon Meringue Green tea leaves,
finely ground

1 T lemon myrtle powder
1 † garlic powder
1 † salt
1/2 † black pepper

Prepare the marinade In a bowl, mix olive oil, Lemon Meringue Green tea leaves, lemon myrtle powder, garlic powder, salt, and black pepper.

Marinate the chicken Rub the chicken breasts with the marinade. Place in a resealable plastic bag and refrigerate for at least 2 hours.

Cook the chicken Preheat your oven to 375°F. Place the chicken breasts on a baking sheet and bake for 25-30 minutes, or until the internal temperature reaches 165°F. Let it cool before slicing thinly.

Smoked Trout with Green Rooibos Bonita Tea

Prep Time: 20 minutes

Smoke Time: 2 hours

1 lb trout fillet
1/4 C kosher salt
1/4 C brown sugar
2 T Green Rooibos Bonita tea leaves, finely

ground
1 † black pepper
1 † garlic powder

Prepare the cure In a bowl, mix kosher salt, brown sugar, Green Rooibos Bonita tea leaves, black pepper, and garlic powder.

Cure the trout Rub the trout fillet thoroughly with the cure mixture. Place in a resealable plastic bag, ensuring it is well-coated. Refrigerate for 24 hours.

Smoke the trout Preheat your smoker to 225°F. Smoke the trout for about 2 hours, or until it reaches an internal temperature of 145°F. Let it cool before slicing thinly.

Wattle seed Mustard with Masala Chai Tea

Prep Time: 15 minutes

Cook Time: 10 minutes

1/2 C yellow mustard seeds
1/2 C brown mustard seeds
1 C apple cider vinegar
1/2 C water

2 T Masala Chai tea leaves
1/4 C honey
1 † salt
1 T wattle seed powder

Infuse the vinegar In a saucepan, heat the apple cider vinegar and water until it begins to simmer. Remove from heat and add the Masala Chai tea leaves. Cover and let steep for 10 minutes. Strain to remove tea leaves.

Prepare the mustard In a bowl, combine the mustard seeds, infused vinegar, honey, salt, and wattle seed powder. Let sit at room temperature for 24 hours. Blend to desired consistency. Refrigerate until ready to serve.

Herbed Goat Cheese Spread with Chamomile Tea

Prep Time: 10 minutes

8 oz goat cheese
2 T Chamomile tea leaves, finely ground
1 T chopped fresh thyme

1 T chopped fresh rosemary
1 T honey
1/4 † salt

Prepare the spread In a bowl, mix goat cheese, Chamomile tea leaves, thyme, rosemary, honey, and salt until well combined. Refrigerate until ready to serve.

Quandong Jam with Berry Blast Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C quandongs, pitted and chopped
2 C granulated sugar

1/4 C lemon juice
2 T Berry Blast tea leaves, finely ground

Prepare the jam In a saucepan, combine quandongs, sugar, lemon juice, and Berry Blast tea leaves. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.

Mango Chutney with Mango Mélange Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 lg mangoes, peeled and diced
1/2 C apple cider vinegar
1/2 C brown sugar
1/4 C granulated sugar
1/2 C raisins

1 T Mango Mélange tea leaves
1 † ground ginger
1/2 † ground cinnamon
1/4 † ground cloves
1/4 † salt

Prepare the chutney In a saucepan, combine all ingredients. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.

Fig Jam with Fig Jam Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C figs, chopped
2 C granulated sugar

1/4 C lemon juice
2 T Fig Jam tea leaves, finely ground

Prepare the jam In a saucepan, combine figs, sugar, lemon juice, and Fig Jam tea leaves. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.