

Two Courses \$40 / Three Courses \$50

ENTREES

Saganaki cheese with compressed watermelon & gum leaf honey yoghurt V LG

Blue swimmer crab lasagna with karkalla wakame & tomato gochujang

Gem lettuce, cured yolk, yeast flakes, Serrano ham & pepperleaf caesar

Korean fried crocodile tail, kimchi & nashi salad with black sesame kewpie LG

MAINS

Slow cooked beef brisket, wild garlic pâté, potato pave & café au lait jus LG

Baked chicken breast stuffed with wild spinach, truffle potato & toasted hay blanc LG

Pan-fried snapper fillet with chickpea tagine, kohlrabi salad & saltbush bisque

Cauliflower schnitzel with eggplant caponata, pea tendrils & aniseed myrtle LG V

DESSERTS

Yuzu curd with lemon myrtle meringue shards & blood orange sorbet LG

Chocolate & miso crèmeux with wattleseed ice cream & poached pear LG

Macadamia & onion jam tart with balsamic parfait & olive oil butterscotch LG

Cheese plate with accompaniments (60 grams, select 1 or 2 for extra \$5)

SIDES

House made damper with dried seaweed butter & furikake V **8**

Meredith goat cheese & chickpea salad with creamed corn & tortillas V LG **10**

Roasted Kipfler potatoes with bravas sauce & fried warragal leaves V LG **12**

Baby cos & wild spinach with miso dressing & burnt saltbush honeycomb V LG **10**

Pan fried broccolini with native garlic pistou, almonds & shaved parmesan V LG **12**

LG = Low Gluten V = Vegetarian N = Contains nuts. Some dishes may be modified to suit dietary requirements.