

Two Courses \$40 / Three Courses \$50

### ENTREES

Burrata, roast pumpkin, eggplant marmalade, walnuts & fried Warrigal V LG

Smoked trout & finger lime brandade with flying fish roe & choux pastry

Smoked Warrigal arancini fingers with yeast flake aioli & pine nut picade V LG

Crocodile spring roll, ginger caramel, green mango & toasted rice dressing LG

### MAINS

Eggplant parmigiana, tomato sugo, for di latte, heirloom tomatoes & saltbush V LG

Pan fried chicken breast, mountain pepper cabbage, fig ketchup & Madeira jus

Crisp-skin barramundi, charred cucumber, rice croquette & kimchi buttermilk LG

Braised harissa lamb neck, charred broccoli, tagine & native chimichurri LG

### DESSERTS

Chocolate torte & macadamia fudge with wattleseed crèmeux LG

Purple yam crème brulee, sweet potato shards & rosella jam LG

Matcha & myrtle cheesecake, red miso glaze & black sesame sorbet LG

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

### SIDES

Old man saltbush focaccia with Lard Ass butter V 8

Hummus, salted cucumbers, guindillas, hot gum tree honey & crackers V LG 10

Roasted beetroot, leek ash goat's cheese, chickpea brittle & wild spinach V LG 12

Fried kipfler potatoes with pickled samphire & furikake mayonnaise V 10

Gem lettuce, pepitas, crispy kale & lemon aspen dressing V LG 12

Charred sugarloaf cabbage, gochujang glaze & macadamia yoghurt V 12

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