Sample Menu – Subject to change

Fixed price Menu

2 courses – entrée/main or main/dessert \$60.00 food only 3 courses entrée/main/dessert \$75.00pp food only

Feed Me Experience

Enjoy a minimum of 8 dishes prepared by our chefs \$85.00 pp food only

Please note that the Feed Me Experience is available for the whole table only.

BREAD

Our organic mountain pepper leaf focaccia served with whipped butter and smoked salt

(GF) gluten is not included in these dishes, however, we do not have separate equipment or kitchens for preparation or service.

For more information please see our <u>allergy policy</u>.

ENTRÉE

Miso Tempura Crocodile

Mango, Green chilli, radicchio, snow peas

Eucalyptus Smoked Pumpkin [GF][VEG]

Salsa verde, fried saltbush, wattle seed Chèvre

Salmon Tataki (GF)

Puffed black rice, edamame, pickled ginger, kombu mayo, sesame dressing

Cider Braised Pork Belly (GF)

Sweet potato chips, lilly pilly chutney, muntrie and soy reduction

Pan-fried Squid [GF]

Tomato and pepper compote, charred cos, nori flavoured rice crackle and honey and soy dressing

MAIN COURSE

Freshwater Barramundi [GF][DF]

sunrise lime & chilli broth, Asian greens, coconut rice and rice paper cracker

Kangaroo Fillet [GF]

Grilled fillet of kangaroo loin, sweet roasted potato purée, spiced red lentils, kale chips, quandong jus

Confit Duck Leg

Apple & duck filo cigar, potato purée, charred asparagus, davo plum jus and radish

Mushroom and Haloumi Fritters [VEG]

Escalivada, spinach, river mint labneh

Porterhouse Steak [GF]

Smoked eucalyptus mash, roast shallots, bush tomato chimichurri, quandong chilli jam, pepper leaf mustard

Upgrade:

300g Scotch fillet \$5 200g Eye fillet \$8

SIDES

Asian greens, garlic and almonds...9 Duck Fat Potatoes ...10

DESSERT

Rolled Wattle Seed Pavlova [GF]

Cherry sorbet and fresh fruit

Lemon Myrtle & Sunrise Lime Parfait

Coconut sorbet, passionfruit, pineapple & toasted coconut