

**2 course 70**

**3 course 85**

**Bread** black garlic butter

## **entree**

**Oria Almond Fed Pork raised on Anderlea Farm**

Davidson plum sweet and sour, beach banana, pineapple, peppers

**Bass Strait Scallop (A) harvested by Stuart Ritchie**

shaoxing, samphire, sea grapes, ginger

**Char Siu Carrot farmed by the Moffat family**

carrot hoisin, leek, horseradish

## **main**

**Northern Rivers Duck farmed by Jeremy Cruickshank**

foie gras, turnip, onion, finger lime

**Line Caught Fish (A) from Daniel Fleming**

Szechuan sweet chilli, koji rice, pork floss, kipfler potato

**Kabocha Pumpkin farmed by Falls Farm**

mushrooms, warrigal greens, almonds

**Black Angus Scotch Fillet farmed at the Rangers Valley Cattle Station**

fragrant char siu, eggplant, broccolini typhoon

***40 supplement***

## **dessert**

**Brillat Savarin from the Studd Family Collection**

black apple, brik pastry, walnut

**Pineapple farmed by Boteo Farm**

coconut, caramel, aged spiced rum

**Apple farmed by David Sutton**

meringue, vanilla, miso

**Palette Souffle**

flavours of black forest

*baked to order, please allow 20 minutes*

*please notify us if you have any allergies or dietary requirements*