



Festival of Food \$55pp | Sides 8.5ea

### Snacks

Salanova lettuce, pear, pecorino, walnut

Prawn toast, nduja, confit lemon, nigella seeds

Confit duck rillettes, roast endive, gingerbread, bergamot

Stracciatella, curried orange, quinoa, pickled green tomatoes, chive oil

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Grilled Coorong mullet, almond & quince tarator, rose vinegar, savoy cabbage

Pan fried Robarra, sweet and sour carrot, vongole, karkalla, toasted coconut

Hay Valley lamb short loin, macadamia cream, baby kale, saltbush, anchovy

Mayura Station wagyu flank, asparagus, garlic and kelp, black tea, horseradish shoots

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Cucumber, fresh mint, ricotta salata, dill seed dressing

Bone marrow roasted potatoes, gentleman's relish, parsley salt

Ngeringa biodynamic salad leaves, tarragon vinegar dressing

Broccolini, smoked buttermilk, green chilli oil, rye pangrattato

### Dessert

Sheeps yoghurt sorbet, lemon curd, buckwheat, thyme meringue, native mint



## CURRENTLY HARVESTING

Bay leaves

Borage

Bower Spinach

Carrot leaves

Celeriac

Celeriac leaves

Celery

Chickweed

Chicory Flowers

Cumquats

Curry leaves

Fennel

Finger Lime

Garlic

Garlic flowers

Horseradish Root

Horseradish Shoots

Karkalla

Kaffir lime leaves

Lemon myrtle

Lemon verbena

Liquorice root

Lovage

Macadamia nuts

Marigolds

Mint

Mizuna

Mustard leaves

Natal Plums

Native ginger

Native mint

Native violets

Parsley

Pineapple Sage

Peppermint Geranium

Rhubarb

Rocket

Rosemary & flowers

Roses

Sage

Salad Burnett

Saltbush

Satsuma plums

Shallots

Sorrel

Sugar cane

Tangier peas

Tarragon

Thyme- Lemon

Thyme- Caraway

Thyme-English

Thyme-Orange

Valencia Oranges

Warrigal greens

Wild Garlic Weed

