

## Festival of Food 2019



Salanova lettuce, pear, pecorino, walnut

Cucumber, 'gribiche', lovage powder

Lamb leg crudo, pickled shitake mushroom, beef tendon

Prawn toast, nduja, lemon confit, nigella

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Goorong mullet, prawn boudin, roast fennel, bottarga, pickled rock samphire

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

Paroo kangaroo fillet, ox tail tortellino, red cabbage, smoked potato, centella leaves

Mayura Station wagyu flank, Tokyo turnips, garlic shoots, mustard, jus gras

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Fig leaf ice cream, burnt meringue, fig oil, toasted frangipane

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Cucumber, fresh mint, ricotta salata, dill seed dressing

Duck fat roasted potatoes, gentleman's relish, parsley salt

Mixed salad leaves, tarragon vinegar, breakfast radish, fennel

Broccolini, smoked buttermilk, green chilli oil, rye pangrattato



## CURRENTLY HARVESTING

Bay leaves	Mustard leaves
Borage	Natal Plums
Bower Spinach	Native ginger
Carrot leaves	Native mint
Celeriac	Native violets
Celeriac leaves	Parsley
Celery	Pineapple Sage
Chickweed	Peppermint Geranium
Chicory Flowers	Rhubarb
Cumquats	Rocket
Curry leaves	Rosemary & flowers
Fennel	Roses
Finger Lime	Sage
Garlic	Salad Burnett
Garlic flowers	Saltbush
Horseradish Root	Satsuma plums
Horseradish Shoots	Shallots
Karkalla	Sorrel
Kaffir lime leaves	Sugar cane
Lemon myrtle	Tangier peas
Lemon verbena	Tarragon
Liquorice root	Thyme- Lemon
Lovage	Thyme- Caraway
Macadamia nuts	Thyme-English
Marigolds	Thyme-Orange
Mint	Valencia Oranges
Mizuna	Warrigal greens
	Wild Garlic Weed

