



Festival of Food \$55pp | Sides 8.5ea

Snacks

Salanova lettuce, pear, pecorino, walnut

Prawn toast, nduja, confit lemon, nigella seeds

Nomad farms chicken liver parfait, roast endive, gingerbread, bergamot

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

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, celeriac, smoked oyster mushrooms, garlic, kelp

Cucumber, fresh mint, ricotta salata, dill seed dressing

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

Ngeringa biodynamic salad leaves, tarragon vinegar dressing

Broccolini, smoked buttermilk, green chilli oil, rye pangrattato

Dessert

Quince mousse, lemon curd, buckwheat, thyme meringue, native mint

CURRENTLY HARVESTING



Bay leaves

Borage

Cape gooseberries

Carrot leaves

Celeriac

Celeriac leaves

Celery

Centella leaves

Chickweed

Chicory

Cumquats

Curry leaves

Fennel

Garlic

Garlic chives

Garlic flowers

Horseradish

Kaffir lime leaves

Lemon myrtle

Lemon verbena

Liquorice root

Lovage

Macadamia nuts

Marigolds

Mint

Mustard leaves

Natal Plums

Native ginger

Native mint

Native violets

Parsley

Peppermint Geranium

Rhubarb

Rocket

Rosemary & flowers

Sage

Salad burnett

Saltbush

Satsuma plums

Shallots

Sorrel

Strawberries

Sugar cane

Tangier peas

Tarragon

Thyme

Vietnamese mint

Warrigal greens

Mizuna

