

CHARCOAL LANE

entrée

red curried kingfish, puffed rice, coriander, pepper berry	18
wallaby tartare, slow poached egg, hazelnuts, mountain pepper grissini	17
poached w.a marron, lemon aspen, avocado, anisata	19
beetroot risotto, chive mascarpone, roasted baby beets	16
selection of appetisers- yam fritters, crispy prawns, olives, whitebait	23

main

slow cooked king salmon, liquorice crumbs, jerusalem artichoke, pickled cucumber	29
herb crusted victorian lamb rump, parsnip, confit garlic, cannellini beans	36
native peppered kangaroo fillet, shallot & bush tomato tart, rosella flower jus	34
pumpkin gnocchi, macadamia nuts, fried sage, pepitas, saltbush	26
red wine braised beef cheek, heirloom carrots, pepper berry	34

side

green beans, dried olives, macadamia nuts	8
mac & cheese	8
beetroot, saltbush, meredith fetta	8
fries	8

dessert

raspberry & rosella flower cannelloni, fresh strawberry & native mint salad	17
dark chocolate parfait, honeycomb, marshmallow	17
poached pear frangipane pudding, butterscotch ice cream	16
baked lemon aspen tart, yoghurt ice cream, maple syrup snap	16
flourless orange pudding, vanilla bean ice cream, orange crisps	16
locheilan farmhouse brie, apple crisps, lavosh	17
selection of desserts for two	34