



A social enterprise of

**MISSION
AUSTRALIA**

Wominjenka

The students of Charcoal Lane would like to acknowledge the traditional owners of this land, the Wurrundjeri people and elders who have passed through this space both past and present. We are proud to share this culturally significant space with you. The investment you make during your dining experience today helps support our training program. Please enjoy your experience.

- Leeann (Mentor + Past Trainee)

Christmas Set Menu

2 courses — choice of entrée/main or main/dessert — \$60

3 courses — entrée/main/dessert — \$75

Entrée

Confit ocean trout fillet lemon aspen mousse, sea parsley nicoise salad

Mushroom + quinoa nest coastal succulents, charred leek emulsion, asparagus, crispy beetroot + saltbush

Wallaby + prosciutto roulade farro, soft herbs, riberry, wild rosella gel

Main

(with chef's choice of sides)

Macadamia + wattleseed roasted pork fillet prune couscous, roasted apricots, orange, native citrus sauce

Saffron + carrot risotto eucalyptus puree, pea puree, sautéed & crispy fried heirloom carrots, asparagus

Chargrilled kangaroo fillet desiree churros, beetroot reduction, celeriac puree

Seasonal market fresh fish native flavours + textures selected daily

Dessert

Strawberry, praline + eucalyptus terrine chocolate ganache, rivermint

Macadamia + muntrie berry damper wattleseed caramel sauce, cream

Individual christmas pudding brandy + aniseed myrtle sauce, vanilla bean ice cream