



Wominjeka

The students of Charcoal Lane would like to acknowledge the traditional owners of this land, the Wurundjeri 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)

Set Menu

\$55 two course – choice of entree/main **or** main/dessert

\$70 three course – entree/main/dessert

Entrée

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

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

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

Main

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

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

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

Pepperberry, white chocolate parfait lemon myrtle ice-cream, blackberry + blood lime coulis, rainforest cherry sherbet

Orange + almond vegan cake Quandong salad, tofu chocolate mousse