



## 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)

## For groups of 8 people or more

### 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

**Smoked victorian eel, goats cheese + nori mille-feuilles**

creamy wasabi sauce, fingerlime

**Roasted emu fillet** thai herb crust, sandalwood nut salad, quandong + witlof

### Main

**Twice cooked jimba lamb shoulder** lemon myrtle red curry, confit shallots, roasted kipflers + coconut soft herb salad

**Pan fried pumpkin + wattleseed gnocchi** roasted capsicum, spinach, olives, burnt chilli + tomato oil

**Chargrilled kangaroo fillet** hot smoked over paperbark, garlic + potato churros, sandalwood nut, warrigal greens, rosella reduction glaze

**Seasonal market fresh fish** native flavours + textures selected daily

### Dessert

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

**Flourless orange + almond cake** silken chocolate mousse, orange + quandong coulis

**Chocolate whisky tart** wattleseed cream, candied rosella + burnt marshmallow