

To start

**Mushroom + quinoa nest**

Coastal succulents, charred leek emulsion, asparagus, crispy beetroot + saltbush

**Smoked victorian eel, goats cheese + nori mille-feuilles**  
creamy wasabi sauce, fingerlime

**Paperbark smoked duck breast**

yam puree, native ratatouille, candied beets, rosella pear jus, salted pepperberry coral

**Roasted emu fillet**

thai herb crust, sandalwood nut salad, quandong + witlof

**Beetroot + lemon tea tree cured Atlantic salmon**

smoked heirloom tomato, butterbean, potato, rémoulade + sunrise lime

**Chefs native tasting plate for two**

A showcase of native fresh produce from across our great land, foraged + found

To accompany

**Potato+ celeriac gratin** pecorino, burnt macadamia crumb

**Garden salad** rainforest aspen dressing

**Shoestring fries** pepperleaf aioli

**Chef's choice of greens** selected daily

To follow

20 **Roasted emu fan fillet**

parsnip + eucalyptus infused timbale, Davidson plum reduction, chargrilled asparagus

21 **Twice cooked jimba lamb shoulder**

lemon myrtle red curry, confit shallots, roasted kipflers + coconut soft herb salad

20

**Chargrilled kangaroo fillet**

hot smoked over paperbark, garlic + potato churros, sandalwood nut, warrigal greens, rosella reduction

19

**Parma ham wrapped wallaby**

sweet potato mash, rosella flower, red wine + pepperleaf jus

20

**Braised apple cider pork belly**

roast celeriac puree, heirloom carrots, kunzea + muntrie berry sauce, sweet potato sorbet

30

**Seasonal market fresh fish**

native flavours + textures selected daily

8

**Pan fried pumpkin + wattleseed gnocchi**

roasted capsicum, spinach, olives, burnt chilli + tomato oil

**Paperbark roasted seasonal vegetables**

truffle oil + native rainforest herbs

To finish

34

**Chocolate whisky tart** wattleseed cream, candied rosella 17

**Wattleseed dulce de leche**

17

32

chocolate pate sucree cup, strawberry gum raffaello ball, sunrise lime coulis + candied chilli

**Pepperberry, white chocolate parfait**

17

32

lemon myrtle ice-cream, blackberry + blood lime coulis, rainforest cherry sherbet

**Orange + almond vegan cake**

17

Quandong salad, chocolate mousse

To continue..

36

**Wattleseed Espresso Martini**

17

*Wattleseed infused vodka, kahlua, espresso*

34

**Quandong's Vanilla Swansong**

17

*Whiskey, quandong, licor 43, aztec bitters*

34

**Audrey Wilkinson Vin de Vie NV**

11

*honeysuckle, rose, brandy snaps, strawberry*

30

**Jasper 'Red Dust' Coffee**

4

*espresso, flat white, latte, cappuccino, macchiato etc....*

30

**Madura Tea**

4

*English breakfast, earl grey, sencha, green, peppermint, Australian lemon myrtle, chai*