






To start


 **Heirloom tomato + baby fennel tart** 19
basil pesto, fried saltbush, bunya nut hummus, tomato jam

 **Atlantic salmon + scallop carpaccio** 21
wasabi leaf + native citrus salad, lemon aspen dressing

 **Paperbark smoked duck breast** 20
yam puree, native ratatouille, candied beets, rosella + pear jus, salted pepperberry coral

 **Handmade marinated emu spring rolls** 20
crispy noodle, coriander + chilli salad, hot + sour rivermint dressing

 **Lemon myrtle, garlic + chilli prawns** 20
sunrise lime, pearl cous cous + soft herb salad

 **Chefs native tasting plate for two** 30
a showcase of native fresh produce from across our great land, foraged + found


To accompany


Garden salad rainforest aspen dressing


Shoestring fries pepperleaf aioli


Chef's choice of greens selected daily


To follow


 **Macadamia pesto encrusted emu fan fillet** 36
polenta + black garlic arancini, chickpea, spinach, fire roasted capsicum + lemon myrtle sauce


 **Twice cooked jimba lamb shoulder** 32
lemon myrtle red curry, confit shallots, roasted kipflers + coconut soft herb salad


 **Chargrilled kangaroo fillet** 20
Potato + pepperberry beignet, crispy saltbush, blistered cherry tomatoes, kunzea + red wine reduction

 **Parma ham wrapped wallaby** 20
sweet potato mash, rosella flower, red wine + pepperleaf jus


 **Slow cooked wild boar** 20
bunya nut galette, native figs, pepperberry + juniper sauce poivrade


 **Seasonal market fresh fish** 30
native flavours + textures selected daily


 **Pan fried pumpkin + wattleseed gnocchi** 8
roasted capsicum, spinach, olives, burnt chilli + tomato oil


 **Turmeric + pepperberry spiced cauliflower** 28
silverbeet, pomegranate + macadamia salad, lillypilli, peach + chilli chutney

To finish


 **Coconut + macadamia crumble, lime sorbet** 17
compressed honey dew, cantaloupe + watermelon, native limes, riberry, seaspray

 **Macadamia + chocolate torte** 17
rivermint ice-cream, chocolate meringue, rivermint soil, caramel macadamia


 **Wattleseed crème brulee** 17
strawberry gum tuille


 **Chocolate, beetroot + lemon myrtle cake** 31
candied beetroot, silken chocolate mousse


To continue..

 **Wattleseed Espresso Martini** 17
Wattleseed infused vodka, kahlua, espresso

 **Quandong Old Fashioned** 21
woodford reserve, ron matusalem gran reserva, rhubarb bitters

 **Manna-hatta** 19
pepperberry spiked buffalo trace , madenii sweet vermouth

 **Sunrise Limencello** 11
house made limoncello from sunrise limes

 **Jasper 'Red Dust' Coffee and Madura Teas** 4
english breakfast, earl grey, sencha green, peppermint, chamomile, australian lemon myrtle, chai