

## 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** 19  
polenta + black garlic arancini, chickpea, spinach, fire roasted capsicum + lemon myrtle sauce
-  **Twice cooked jimba lamb shoulder** 21  
lemon myrtle red curry, confit shallots, roasted kipflers + coconut soft herb salad
-  **Pepperberry spiced kangaroo fillet** 20  
paperbark smoked tomato + pear bbq sauce, sautéed mustard greens, basil + potato mash
-  **Parma ham wrapped wallaby** 20  
sweet potato mash, rosella flower, red wine + pepperleaf jus
-  **Slow cooked pork belly** 20  
bunya nut galette, heirloom cherry tomatoes, 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
-  **Beetroot + kunzea risotto + pine mushrooms** 28  
sunchoke + Geraldton wax puree, brussel sprouts + mixed wild mushrooms

## To finish

-  **Coconut + macadamia crumble, lime sorbet** 36 17  
compressed honey dew, cantaloupe + watermelon, native limes, riberry, seaspray
-  **Macadamia + chocolate torte** 32 17  
rivermint ice-cream, chocolate meringue, rivermint soil, caramel macadamia
-  **Wattleseed crème brulee** 32 17  
strawberry gum tuille
-  **Chocolate, beetroot + lemon myrtle cake** 31 17  
candied beetroot, silken chocolate mousse
- To continue..**
-  **Wattleseed Espresso Martini** 36 17  
*Wattleseed infused vodka, kahlua, espresso*
-  **Quandong Old Fashioned** 36 21  
*woodford reserve, ron matusalem gran reserva, rhubarb bitters*
-  **Manna-hatta** 19  
*pepperberry spiked buffalo trace, madenii sweet vermouth*
-  **Sunrise Limencello** 30 11  
*house made limoncello from sunrise limes*
-  **Jarmbie Coffee and Madura Teas** 28 4  
*english breakfast, earl grey, sencha green, peppermint, chamomile, australian lemon myrtle, chai*