



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.

Entrée

Charred asparagus + legume medley desert lime preserve, white onion eucalypt cream, basil + pepperberry oil, chia seed crumb

Crispy five spiced crocodile sprout salad, quandongs, macadamia nuts, fingerlime + pawpaw chilli salsa

Handmade marinated emu spring rolls crispy noodle and herb salad, native citrus chilli, hot + sour rivermint dressing

Main

Seasonal market fresh fish native flavours + textures selected daily

Twice cooked lamb neck roasted kipfler potatoes, green beans, black garlic + ribberries, paperbark smoked tomato chutney

Chargrilled kangaroo sirloin pan fried pumpkin + chilli gnocchi, baby heirloom tomatoes, kunzea + chèvre, beurre noisette

Lemon myrtle infused laksa crispy lotus root, bok choy, bunya nut and tempeh with a soft herb salad

Dessert

Lemon myrtle panna cotta wasabi, white chocolate ganache, pandan leaf meringue + davidson plum gel

Saffron, aniseed myrtle poached pear caramel + coconut tapioca, macadamia, mango + desert lime salsa

Chocolate marquise saffron cream, red berries + basil linzer sables, native plum reduction