

# Charcoal Lane Menu

## To Start

### Confit Tasmanian Muttonbird Mousse

*brandy and emu liver pate rolled in prosciutto, muntie berry chutney, mushroom emulsion, shaved toast* \$21

### Veggie Plate

*horseradish skordalia, mushroom + native pepper shooter, roasted mushrooms, tofu and wattleseed, pickled turnip, black tahini, chargrilled homemade gluten free bread* \$21

### Oven Baked Scampi

*baby boob tuber, garlic, geraldton wax butter, fingerlime and coastal succulents* \$24

### Handmade Marinated Crocodile Spring Rolls

*crispy noodle and herb salad, pickled kakadu plums, soy and ginger dipping sauce* \$22

### Chef's Tasting Plate (to share)

*an ever-evolving showcase of fresh, native produce and concepts found and foraged across Australia* \$35

## To Follow

### Slow Cooked Wallaby Shank

*oven baked quince, potato kunzea mash, parsley and shallot salad (gluten free)* \$32

### Emu Fillet Crepinette

*roasted brussels sprouts, southern gold potatoes, chestnuts, rhubarb, rainforest cherry jam (gluten free)* \$38

### Chargrilled Kangaroo Sirloin

*roasted kipflers, artichoke puree, pomegranate, sprout slaw, bush tomato, red wine, native pepper jus (gluten free)* \$34

### Twice Cooked Lamb Neck

*green beans, shaved baby carrots, charred dates, poached quandongs, basil jus (gluten free)* \$33

### Lemon Myrtle Infused Laksa

*crispy lotus root, bok choy, bunya nut, tempeh + soft herb salad (vegan, gluten free)* \$31

### Seasonal Market Fresh Fish

*native flavours + textures selected daily* \$36



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## Sweets and Treats

**Dark Chocolate Fondant** \$18  
*orange + star anise poached quandongs, pure cream*

**Aniseed Myrtle Baby Pavlovas** \$18  
*wattleseed cream, Davidson plum gel, sandalwood nuts, chocolate, whisky soil*

**Sunrise Lime + Ginger Steamed Pudding** \$18  
*honey and macadamia ice cream, almond + Geraldton wax anglaise*

**Vegan Chocolate Mousse** \$18  
*almond and chocolate charcoal base, roasted chestnuts, blood lime glaze, lemon myrtle + coconut cream*

## Digetstifs

**Espresso Martini** \$17  
*wattleseed infused vodka, kahlua, espresso*

**Old Fashioned** \$21  
*woodford reserve, sugar cane, bitters, native citrus*

**Crème de Menthe** \$11  
*house-made rivermint liqueur served over ice*

**Limoncello** \$11  
*house-made sunrise lime infused limoncello*

**Delatite 'Catherine's Block Reserve' Gewurztraminer** \$65  
*turkish delight, rose, peach, sticky dessert wine*

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



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