



CHARCOAL LANE

A social enterprise of

**MISSION
AUSTRALIA**

Charcoal Lane and its students would like to acknowledge the traditional owners of this land, the Wurundjeri People and Elders both past, present and emerging. We are proud to share this culturally significant space with you. Your dining experience helps support our training program. We hope you enjoy your experience.

Entrée/Main \$60pp

Main/Dessert \$60pp

Entrée/Main/Dessert \$75pp

Groups over 25 will be alternate drop dining. If your group is over 25 people, please choose 2 meals from every course to be served to your guests.

Entrée

Redgum smoked eel tart goat's cheese, bush tomato, warrigal greens salsa verde, baby heirloom tomato, shaved fennel salad

Lemon myrtle poached prawns apple and muntries berry macadamia salad, mango and rivermint chilli mayonnaise (GF)

Cashew nut halloumi sous vide baby beets and carrots, bunya nut hummus, pickled walnut, buckwheat and almond bread (GF)(Vegan)

Main

Chargrilled kangaroo sirloin black bean and chilli potato galette, sandalwood nuts, wilted spinach, asparagus, quandong and aniseed myrtle jus (GF)

Seasonal market fresh fish selected daily by our chef, with changing native flavours and textures

Pumpkin and kunzea gnocchi pan fried with paperbark smoked tomato, sugar snap peas, avocado and watercress salad, macadamia ricotta, fermented chilli, blood lime(GF)(Vegan)

Dessert

Lemon myrtle panna cotta Christmas pudding chocolate truffles, poached rosella flowers, apricot and strawberry gum caramel sauce (GF)

Macadamia and lavender semifreddo poached seasonal peaches and quandong, molten dark chocolate with Cointreau (GF)

Wattleseed coconut cream pavlova fresh summer fruits, passionfruit reduction (GF)
(Vegan)