



CHARCOAL LANE

A social enterprise of

**MISSION
AUSTRALIA**

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. We hope you enjoy your experience.

Entrée/Main \$65pp

Main/Dessert \$65pp

Entrée/Main/Dessert \$80pp

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

Baby Calamari poached in saffron and lemon myrtle, barramundi and sandalwood mousse, sea celery coulis, squid ink, fermented chili and native citrus (GF)

Carpaccio of venison fillet glazed wild figs, whipped Wattleseed goats cheese, parmesan wafers, pepperberry, honey drizzle, balsamic reduction (GF)

Braised leek terrine roasted pumpkin, capsicum, silverbeet, blood lime macadamia romesco, red wine Kunzea dressing, crispy saltbush (vegan) (GF)

Main

12 hour slow cooked wallaby shank strawberry gum and red wine poached quince, roasted Brussels sprouts (GF)

Seasonal market fresh fish chef's selection of fresh local fish, textures and native flavours selected daily

Roasted lamb rump wild rivermint chermoula, orange and quandong scented couscous, lemon myrtle labna

Wild mushroom tian roasted butternut pumpkin and capsicum, tempeh, Jerusalem artichoke puree, coastal succulents, 10yo Ardberg whiskey coconut sauce (GF)(Vegan)

Dessert

Twice cooked orange lemon myrtle soufflé served on trio of chocolate sauces (GF)

White chocolate coffee terrine wattleseed, macadamia nougat, chocolate bark, Davidson plum coulis

Forest anise chocolate yam torte coconut lemon myrtle semifreddo, dark chocolate ganache (vegan) (GF)