



## 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.

— Leeann (mentor & past trainee)

## For groups of 8 people or more

### Set Menu

\$55 two course – choice of entree/main **or** main/dessert

\$70 three course – entree/main/dessert

### Entrée

Handmade marinated emu spring rolls crispy noodle, coriander + chilli salad, hot + sour rivermint dressing

Heirloom tomato + baby fennel tart basil pesto, fried saltbush, bunya nut hummus, tomato jam

Atlantic salmon + scallop carpaccio wasabi leaf + native citrus salad, lemon aspen dressing

### Main

Slow cooked wild pork bunya nut galette, cherry tomatoes, pepperberry + juniper sauce poivrade, cayenne + smoked paprika crackling

Seasonal market fresh fish native flavours + textures selected daily

Kutjera spiced kangaroo fillet paperbark smoked tomato + pear bbq sauce, sautéed mustard greens, basil + potato mash

Turmeric + pepperberry spiced cauliflower silverbeet, pomegranate + macadamia salad, lillypilli, peach + chilli chutney

### Dessert

Chocolate, beetroot + lemon myrtle cake candied beetroot, silken chocolate mousse

Wattleseed crème brulee strawberry gum tuille

Macadamia + chocolate torte rivermint ice-cream, chocolate meringue, rivermint soil, caramel macadamia