

SAMPLE MENU

PRESENTED BY EXECUTIVE SOUS CHEF BRANDYN HORSLEY (MELALEUKA FARM),
IN COLLABORATION WITH HEAD CHEFS' DANIEL LAWRENCE (THE AMBERTON),
MATT STILL (THE BYFORD) & ANNA DOUANGBOUTDY (THE WELLARD).

ON ARRIVAL

CHEESE AND ASH DAMPER, WITH CULTURED VEGEMITE BUTTER

*CLARIFIED NATIVE PEPPERBERRY & LADY GREY
MILK PUNCH WITH STRAWBERRY GUM RIM

SECOND COURSE

CROCODILE CEVICHE, ROSELLA AND FINGER LIME VINAIGRETTE,
FLAXSEED CRISP, LUMPFISH CAVIAR, RADISH, AVOCADO, SALTED CUCUMBER

*RIESLING -ALKOOMI BLACK LABEL 75ML

THIRD COURSE

PAN SEARED GNOCCHI, BUSH TOMATO, QUANDONG, SALTBUSH

*VERDHELO - NIKOLA-SWAN VALLEY 75ML

FOURTH COURSE

HALF SHELL WEST AUSTRALIAN SCALLOPS, WARRIGAL GREENS, SAMPHIRE,
ICEPLANT, YOUK PUREE, CHIPS AND CRUMB, NASTURTIUM

*CHENIN BLANC - OAKOVER-SWAN VALLEY 75ML

FIFTH COURSE

BUNYA NUT CRUSTED HAWTHONDEN FARM LAMB,
HEIRLOOM BEETROOTS, HONEYCOMB, BEETROOT JUS, RED SORREL

*CASTELLI SUM PINOT NOIR - GREAT SOUTHERN 75ML

SIXTH COURSE

MELALEUKA FARM WAGYU BEEF, CONFIT IN BEEF FAT, WATTLE SEED
SMOKED MIDNIGHT BLUE POTATOES, PINE MUSHROOM,
SLIPPERY JACK MUSHROOM, NATIVE PEPPER BERRY JUS

*JILYARA -CABERNET SAUVIGNON - MARGARET RIVER 75ML

SEVENTH COURSE

RIBERRY ICE CREAM, LEMON MYRTLE AND WHITE CHOCOLATE
SHERBERT, DRUNKEN RIBERRY, MACADAMIA CRUMB.

*ROASTED DESERT OAK SEED WHITE CHOCOLATE MARTINI



*PLEASE NOTE, DRINKS PACKAGE IS AN ADDITIONAL \$50PP