

the menu

CHEF
Chris Siktas

Canapes

From the Sea

Cider Cured Salmon, Pickled Apple Gel
Moreton Island Oyster, Native Citrus
Salt Smoked Trout, Duck Fat Aioli
Grilled Barramundi, Compressed Pear
Smoked Mussels, Native Spinach

From the Land

Smoked Pork, Stout Mustard
Cured Emu, Yolk
Aged Lamb, Beef Braised Beetroot
Malt Fed Beef, Native Plum
Homemade Hungarian Csabai

Heirloom Radish, Smoked Black Butter
Salt 'n' Vinegar Crisps
24 Hour Pumpkin, Roasted Seeds

Sweets

Chocolate Truffles
Mini Pastries

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences