



**September Six Course
Native Produce Season**
\$75 food only
\$110 with matching wines

First Course

Murray River pink salt baked Davidson plum damper | Clear Range truffle butter
Gallagher Sauvignon Blanc

Second Course

Far North Queensland free range salt water crocodile ceviche | finger lime and
lemon myrtle pearls | sea blite | karkalla | passionfruit

Or

Three BBQ Moonlight Flat Clair de Lune oysters | lemon myrtle pearls |
beach banana beurre blanc
Bunnamagoo Chardonnay

Third Course

Murray River cod | saltbush smoked yam puree | lemon aspen and lilly pilly tea
broth
Lake George Pinot Gris

Fourth Course

Pepperberry infused Whiter's Butchery "Riverview" Towamba Valley scotch fillet | wild
onion puree | warragul greens | black garlic | quandong jus
Hentley Farm Shiraz

Fifth Course

Wattle seed, rock melon and carrot sorbet | nasturtium oil
Willowglen Moscato

Sixth Course

Pavlova | Tasmanian leatherwood honey roasted macadamia nuts |
mango | native thyme caramel
Bunnamagoo Autumn Semillon

