

A TASTE OF AUSTRALIANA MENU

TO BEGIN

Tommerups farm Jersey Girl cultured butter, Dannys Bread

CHOICE STARTERS

Fraser Isle Spanner Crab

Lasagne of scallop and crab with sweetcorn, kelp and shellfish sauce

Casa Motta Burrata GF, V

Pressed Forbidden figs, toasted pine nuts, rocket and vincotto

Brisbane Valley Quail

Macadamia crusted schnitzel, desert lime and native pepperberry caramel

CHOICE MAINS

Paroo Kangaroo GF, DF

Wild 'Roo loin roasted over ironbark, riberry sauce

Longreach Organic White Lamb GF

Herb crusted cutlets, globe artichokes, Warrigal greens

King River Wagyu GF, DF

Petite tender, Urban Valley gourmet mushrooms, beetroot mustard

CHOICE DESSERTS

Cherry Ripe

Dark chocolate and cherry coconut parfait

Tropical Fruit Pavlova GF

Guava curd, passionfruit ice cream

Woombye Triple Cream Brie

Apiaries 8 Toohey forest honey, wattleseed crackers

f/blackbirdbrisbane

