



## WILLINGA PARK

2 courses \$65

3 courses \$75

Both options include sourdough, olive oil and aged balsamic to start and one side between two people

### ENTRÉES

4 natural oysters, finger lime.

Raw fish, burnt shallot dressing, daikon noodle, puffed rice, sichimi togarashi

Claydon Park pork terrine, seeded cracker, beetroot chutney, pickled mustard seeds

Local tomatoes, bullhorn peppers, basil, chevre, tomato water, green oil

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### MAINS

Lamb, eggplant, pomigranate, herbs

Mittagong mushrooms, sheet pasta, fermented chilli, ricotta, kale

Local market fish, spiced eden mussels, fennel

Local dry aged beef, leeks, pan juices

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### SIDES

Roasted pumpkin, labneh, mint, cucumber, citrus

Local leaves, shaved zucchini, macadamia, garden herbs

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### DESSERTS

Sticky rice, banana leaf, caramalised mango, coconut sorbet

Almond and sour cherry tart, chocolate moose, soured cream, raspberries

Bellingham blue, lavosh, semidried grapes