



Sample Sustainable Menu

Entrée

Sugar cured 'Huon Valley' salmon, pickled beetroot noodles & herb crème fraiche

(Huon Valley Salmon are grown in the pristine Tasmanian Wilderness World heritage Area & are farmed using very low density farming techniques)

Tomato tartare with baby green beans & kipfler potatoes, chive oil

(All locally sourced organic vegetables)

Smoked 'Thirlmere' chicken breast, local witlof, wild rocket & orange salad

(Thirlmere is based at the gateway to the Southern Highlands & they produce free ranged chooks)

'Pepe's' duck confit salad, artichoke puree, shaved fennel & prosciutto

(Pepe's ducks are grown & reared just south of Windsor)

'Broken Bay' pacific oysters, natural or with chilli & shallot dressing

(These oysters are from the Hawkesbury River at Mooney Mooney)

Main

'Northern Rivers' veal cutlet with crushed local new potatoes, sautéed Swiss brown mushrooms & shallots

(This veal is produced on lush pastures of the New England Tablelands, Darling Downs & locally on the North Coast of NSW)

'Cleanseas' Hiramasa Kingfish 'nicoise'

(The Cleanseas Hiramasa is genuinely a superior to the wild Kingfish with higher fat content, cleaner flavour & firmer texture, but as it is farmed it's totally sustainable)

Organic 'Inglewood' chicken breast, preserved lemon risotto, roasted vine cherry tomatoes

(Inglewood chickens are 100% organic & free range chooks)

Twice cooked 'Bundawarra' free range pork belly, sage & potato rosti, local baby vegetables

(Bundawarra pork is free ranged just north of Wagga Wagga & is hormone, stress & residue free)

Risotto of exotic 'Mittagong' mushrooms & goat's cheese with sautéed spinach, truffle oil & baby

herbs (These mushrooms are grown in an old disused railway tunnel between Mittagong & Bowral, thereby allowing us to use such varieties as Shemiji, Shitake, Wood Ear, Oyster, Enoki)

Dessert

Local lavender & 'Blue Mountains' honey parfait, assiette of melon

(The Lavender is from our backyard (Lavender Green) & the honey is from bee hives up in the Blue Mountains, we can use different flavours depending on time of the year, string bark, bloodwood, yellow box, tea tree or grey gum)

'Cedar Creek Orchard' apple tasting plate - tarte tatin, panna cotta & ice cream

(Cedar creek orchard is nestled in the hills just outside of Picton)

Selection of Chef's mini desserts (2pp)

'Cuttaway Creek' raspberry bavaois, lemon myrtle shortbread & raspberry coulis

(These raspberries are grown in the Southern Highlands)

Summer trifle with summer berry stack

(Made using local berries from around the Hawkesbury region)