

## amuse bouche

karaage chicken

## first

lamb empanada w garlic & tumeric yoghurt

angus beef tartare w duck fat pommes frites & egg yolk

lamb shank arancini w tomato relish

three courses \$65 per head

three course wine match

\$25 half glass \$36 full glass

## second

sugar cured lamb w baby beets, goats cheese  
& raspberry coulis

sticky pork w cashew butter & asian greens

dukkah crusted kangaroo w red wine & cranberry reduction  
& chickpea salad

four courses \$79 per head

four course wine match

\$35 half glass \$48 full glass

## third

char grilled lamb cutlets w basil pesto & roquette

pan fried snapper w parsnip puree, smoked potato balls  
& jalapeno aioli

smoked duck breast w speck, goats cheese, raspberry  
& kohlrabi puree

## fourth

chocolate cream pie w licorice ice cream  
& chocolate dust

quandong cheesecake w lemon sorbet & quandong jam

wattleseed & berry pudding w nutty praline,  
lemon myrtle & honey syrup w raspberry ice cream



**W O L S H E D**  
R E S T A U R A N T

*Chef Shane Johnson*