

# Three Course Meals

*Steamed pear, baby carrot and swiss dandelion salad with native mint infused white balsamic dressing.*

*Preserved lemon and herb marinated baked ricotta on cauliflower puree and caramelised fennel.*

*Raspberry and blueberry almond spice tart with pomegranate molasses and rose scented natural yoghurt.*



*Warm vine leaf cannelloni with crunchy spice-rolled labne, Sicilian green olives and Mediterranean herbs with grape must.*

*Salmon with pistachio and almond crust, tomato and date jam on crushed roast Jap pumpkin with waste seed dukha.*

*Sesame milk and macca root pannacotta with maple syrup and pecan praline.*



*Local organic green papaya salad with nam jim dressing, herb flowers and crispy ikan bilis (crispy fried anchovies.)*

*Javanese style fish curry, using the freshest local fish, infused with kaffir lime leaf and poached in coconut milk, fresh turmeric and assorted fresh spices, served with Asian greens and crispy shallots.*

*Gula Melaka, a regional Malaysian specialty - Sago with coconut cream and palm sugar caramel served with fresh tropical fruit.*



*Fairy garden - A colourful garden of a starter including a warm orange and fig gazpacho and strawberry gum cured bamboo shoot inari roll with edible flowers and wild herbs.*

*Warm green jackfruit and sun dried tomato ragout with smoky eggplant puree and soft roasted parsnip. Sprinkles of hempseed and Dorrigio pepper.*

*Chocolate cheese cake (vegan & mostly raw) served with pomegranate, raspberry and roasted cacao beans.*

