

LOCAL PRODUCERS COLLAB MENU

WED 20 OCT

	SNACKS	salmon caviar macaron
	PALETTE	cobia belly, chicken fat chicken skin, wonder white, cayenne <i>Spent Brioche Spritz with Sirromet Viogner, lemon</i>
	1ST	Hervey Bay Scallop
THE NORTH ROOM		choko, almond, yuzu <i>2020 Jumping Juice Riesling Gippsland, VIC</i>
	2ND	Australian Bay Lobster
PALETTE		palm heart, shell Hollandaise, roe <i>2021 LS Merchants Rose, Margaret River, WA</i>
	3RD	Emu Heaven Emu
THE NORTH ROOM		macadamia, quandong, hibiscus <i>2020 Jilly Pecorino Goon Sack – Murray Darling, VIC</i>
	4TH	Brooklet Springs Goat
THE NORTH ROOM		pink oyster mushroom, green tomato, strawberry gum <i>2021 Animale Pinot Noir, Yarra Valley, VIC</i>
	5TH	Woodlands Duck
PALETTE		glazed, black garlic, samphire duck pie, smoked cheddar pastry <i>2019 LPM "The Monte" Montepulciano, Granite Belt, QLD</i>
	6TH	Chocolate and Citrus
PALETTE		<i>Chinotto spritz</i>
	PETIT FORES	Petit fores
THE NORTH ROOM		smoked pork fat caramel pumpkin, fennel seed brioche, apple, potato skin lemon, anise myrtle, wattleseed <i>Yuzucello</i>