

PALETTE

Sneakers Unboxed: Studio to Street Let's Do Lunch

2 Courses 60

3 Courses 75

entree

Twice cooked Fontina souffle

Section 28 Fontina made by Kym Masters, waldorf

Near River Produce Pork grown by Andrew Hearne

apple and pink pepper ketchup, cabbage kimchi,
sauce Robert, fish sauce caramel

main

Jerusalem Artichoke grown by Sunning Hill Farm

Ngarang-Wal ginger leaf, Byron Bay stracciatella, blackberry

Mt Schanck Lamb grown by Nathan Reid

heritage varietal carrots, mustard, mint

dessert

Chocolate Brownie

wattleseed mirin, aged maple syrup, brown butter,
Davidson plum

Peach Soufflé

vanilla, peach caramel

baked to order, please allow 20 minutes