

Pixel Bakehouse Kangaroo Grass Flour Pane Francese 6
batch 158 Rice Culture miso butter

entree

Darling Downs Vegetable Terrine 18
capsicum, parsley, pepperberry

Uovo in Raviolo collected by Lucky 24
Warrigal, ricotta, cockscomb

Kangaroo Grass Flour Corzetti harvested by Bruce Pascoe 22
native pesto, 24-month Parmigiano Reggiano, wagyu tallow, breadcrumbs

Australian Bay Lobster Souffle grown by James Dalton 24
bisque, bay lobster caviar, fennel

Hervey Bay Scallop harvested by Shaun Hanson 24
umami cornflakes, smoked pork consommé, sea grapes

main

Alba Lamb grown by the Gilmore Family 48
eggplant, artichoke, zucchini flower

Bistecca Angus / Wagyu from the Chinchilla Station 100 / 220
600g dry aged sirloin, Paris mash, fioretto, pine nuts, currants and capers

Great Ocean Duck for 2 grown by Jodi and Greg Clarke 120
choux farci, garum, duck egg, turnip, daikon

Nautical Seafood Fish caught by Luke Bucholz 48
heritage tomato, green garlic, black garlic

Dry-aged Kohlrabi farmed by the Schruers Family 38
polenta, cipollini onion, vegetable Bordelaise

sides

triple cooked chips, chicken salt 16
Paris mash 14
fioretto, caper, pine nut, currant 14
green goddess salad 14

Would you like to take a little piece of Palette home with you?

House Made Soy Sauce 9
House Made Chilli Sauce 15
little Cocoa Chocolate Truffle Box 24