

# PALETTE

## **Italian Renaissance Alive Let's Do Lunch**

2 Courses 60

3 Courses 75

### **entree**

#### **Lower Darling Downs Vegetable Terrine**

capsicum, parsley, pepperberry

#### **Australian Bay Lobster Souffle grown by James Dalton**

bisque, bay lobster caviar, fennel

### **main**

#### **Dry-aged Kohlrabi farmed by the Schruers Family**

polenta, cipollini onion, vegetable Bordelaise

#### **Alba Lamb grown by the Gilmore Family**

eggplant, artichoke, zucchini flower

### **dessert**

#### **Citrus Baba**

yuzu, sudachi, lemon

#### **Tuscan Marble**

Little cocoa chocolate hand made by Alicia Chapman,  
fig in variations