

# PALETTE

## **Here & Now: Gold Coast Triennial Let's Do Lunch**

2 Courses 60

3 Courses 75

### **entree**

#### **Urban Valley Mushrooms grown by Joel**

bolognaise, cavatelli, 24-month Parmigiana Reggiano

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

bisque, bay lobster caviar, fennel

### **main**

#### **Celeriac farmed at Corrigan Farm**

Sunflower, koji, macadamia, truffle, quandong

#### **ORIA Almond Fed Pork raised on Anderlea Farm**

cauliflower, prunes, PX

### **dessert**

#### **3 Cheese Toastie**

Pixel Bakehouse sourdough, black apple

#### **'Pavlova'**

raspberry, lemon myrtle