

Half Acre

Dinner Set Menu | \$85 per person

Za'atar wood-fired bread, smoked butter

Roasted baby heirloom carrots, maple dressing, harissa, burnt lemon

Seared lemon myrtle tuna, lemon yoghurt, almond, Davidson plum, young leaves

Grilled cabbage, torched goat cheese, chimichurri

Roasted cauliflower, tahini, macadamia and wattle seed dukkah, fresh parsley

Chicken, curacao-roasted grapes, jus, sorrel

Wood roasted lamb, burnt eggplant, labneh, mint, ras el hanout

Sebago fried potatoes chips, homemade bbq sauce

Leafy salad, lavender dressing

Apple, quince, pear and wattle seed crumble, crème anglaise

Chocolate nemesis, almond tuille, crème fraiche, dulce de leche

*Dietary requirements must be advised prior to arrival.