

Palette Dining menu

Wood fired bread, cultured butter, flavoured salt (2 slices) \$ 4

Entrée

Heirloom Carrots, lentils, cinnamon, labneh, almonds
Smoked potatoes, almond cream, scallions, pickled cucumber
Grilled Prawns, hummus, cabbage, pickled onion, herbs
Twice cooked wings, lemongrass caramel, snow peas, shoots
Pork belly, avocado, candied jalapenos, roast capsicum

Main

3 grain risotto, beetroot, watercress, feta, orange
Black bean curry, pumpkin, coconut yoghurt, seeds
Pork cutlet, white bean & vanilla cassoulet, fennel, almonds
Lamb shoulder, walnuts, molasses, currants, pecorino
Chargrilled Sirloin, kumara bake, salt & vinegar onion rings, jus

Sides

Iceberg, radish, parmesan, hazelnuts \$ 10
Palette confit potatoes \$ 10
Crispy Brussel sprouts, bacon vinaigrette \$ 10
Mixed rice pilaf \$ 7

Dessert

Coconut panna cotta, passionfruit gel, citrus salad
Palette Mess, coffee, caraway, puffed rice, pear
Quince upside down cake, honey & lavender syrup
Liquorice semi freddo, poppy seeds, rhubarb tart
Chocolate delice, pickled strawberries, veg crisps

2 Courses \$55 pp, 3 Courses \$70 pp
