



**Saturday 3<sup>rd</sup> May 2014**

**From 7pm**

Olives & pickles \$10

Crispy skin with a fermented chilli & scallop vinegar \$10

Meat! Cured, cooked & raw \$35

**Feast of the Beast**

**(\$60p/person)**

Bread and Butter

Soft polenta of pine mushroom & cultured butter

'best bits' with pickles

Melanda Park free range pork is a free range piggery situated just outside of (about 70km west) Sydney at Ebenezer. The stock is a mixed breed of animals, mainly heritage breed sows that are bread with muscly boars to produce white pigs that carry more fat than your average beast, it is this fat that keeps the meat delicious and moist throughout cooking. Other contributing factor to the delicious meat is its diet and habitat. The pasture-reared animals are allowed to root and forage for organic potatoes and grubs and fed grains and vegetables. Melanda park's philosophy is to allow animals to display all of their natural behaviours and to thrive in a healthy environment. To produce this style of pig is a very slow and labour intensive process but I believe that it is this time and care that delivers such a beautiful animal.

Slow cooked carrots with cumin

Smoked eggplant, oregano, & fresh wine dressing

Fennel and fennel dressing

**Dessert**

Bread and butter pudding

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