

Something to start with

CHEFS TASTING PLATE featuring Indigenous flavours of Australia 20 (V- on request)

OYSTERS SIX WAYS – Featuring four native limes, bloody Mary Oyster shooter and Coastal succulents.22 (GF)

WILD LIME AND TOMATO CONFIT -Yarra Valley goats curd with chargrilled asparagus, roasted Macadamias served with a fresh rocket and shaved Fennel salad.18 (V) (GF)

ATLANTIC SALMON AND SCALLOP CARPACCIO- Nasturtium flower salad, finger lime and Horseradish dressing 17(GF)

WILD HARRISA SPICED WALLABY LOIN- Aspen skordallia, quinoa, pumpkin and pomegranate salad 16.5(GF)

Something in the middle

NATIVE DUKKAH CRUSTED LAMB- wild rice, pumpkin seed and lillypilli, orange and quandong glaze.31 (GF)

PAPERBARK SMOKED SALMON-seared Scallops, baby bok choy, Yabbie bisque sauce, red centre lime caviar 34(GF)

CHARGRILLED KANGAROO SIRLOIN, capsicum, Rainbow chard and chorizo risotto, chilli and Native currant jus. 29

NATIVE SPICED BLACKENED EMU FILLET- Baba ghanoush, broccolini wild tamarind and coastal succulents 27 (GF)

WALLABY SIRLOIN -Parma ham, sweet potato & Rosella flower on red wine & pepperleaf jus 26 (GF- on request)

RAINFOREST HERBED TAGINE BROTH- Eight different Vegetables, Pearl couscous soft herb salad and hung yoghurt 22 (GF- on request)

SEASONAL MARKET FISH featuring native flavours and textures 32(GF- on request)

Something on the side

ROASTED SEASONAL POTATOES with Thyme, Tasmanian pepper & garlic 7.5

SEASONAL GREENS 7.5

SHOESTRING FRIES with pepperleaf aoli 7.5

MIXED GARDEN SALAD with Lemon aspen dressing 7.5

Something sweet

ICED LEMON MYRTLE SOUFFLÉ- passionfruit granita and rosella jelly 18

WATTLESEED TIRAMISU- Tia Maria, ice-cream, chocolate and ruby lime soil 16.5

STRAWBERRY GUM PANNA COTTA- Davidson plum coulis and peppermint gum Ganache 16.5

WATTLESEED CHOCOLATE MARQUISE-Riberry compote and Nougat semifreddo. 17



CHARCOAL LANE

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