

Group Menu

Available for groups of 10 or more

\$45pp two courses / \$55pp three courses

Something to start with

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

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

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

Something in the middle

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

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

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

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

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

Something on the side - \$5 per serving

ROASTED SEASONAL POTATOES with Thyme, Tasmanian pepper & garlic

SEASONAL GREENS

SHOESTRING FRIES with pepperleaf aoli

MIXED GARDEN SALAD with Lemon aspen dressing

Something sweet

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

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



CHARCOAL LANE

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