



Welcome to Potager

We hope you have a great dining experience today.
We'll be doing our best to make that happen.

Our values are at the core of everything we do, so we'd like to share them with you.

Service is our **passion**.

We plan to give our guests a delightful experience
that allows them to take time out of their busy world.

We strive to **be the best**. We learn from our mistakes.

We constantly innovate and celebrate the recognition of our achievements.

Community is at the heart of everything we do.

From the businesses we support, to the friendships we've made with our customers.

Teamwork is the reason for Potagers' success.

We hope that it shows in our food and service delivery.

We delight in the **provenance** of the food on our menu.

The art of storytelling creates meaningful connections with our customers.

You will dine on tables crafted by local artisans and, in most cases, on plates made by local potters.
You'll enjoy vegetables, fruit, and herbs from our own garden as well as from other local growers and producers.

You might taste mozzarella lovingly created in Tweed Heads, or mushrooms from Shroom Bros.

Cheese from Deb's Allard Dairy.

Seafood from Northern Rivers Seafood in Ballina, and line-caught fish by Fleming Fish Co. in Tweed.

Bugs from Australian Bay Lobster in Chinderah.

Lamb comes from the New England Tablelands and the best and juiciest tomatoes from Coopers Shoot Tomatoes.

Free-range ducks and chickens from Northern Rivers Ducks.

Free range Gooralie Range Pork in Goondiwindi Qld. Or wild venison from across the Northern Rivers forests.

And, of course, our Bellingdale Beef — Speckle Park cattle raised on the pastures of Carool and Nunderi. Speckle Park beef is winning awards across Australia and is increasingly sought after by fine-dining chefs for its tenderness, rich flavour, and exceptional eating quality.

Whether you choose a la carte, or our tasting menu on the back page,
most of all you'll be eating food made and served with love.

From time to time, you may also be served by young people learning the art of hospitality.

We've trained numerous kids from the hill and the wider community
who have had their first job at Potager.

Please be patient with them.

Passion. Be the Best. Community. Teamwork. Provenance.

pickings

potager sourdough 9

cultured butter | garden herb butter

warmed olives 14

preserved garlic | garden citrus and herbs (vg,gf,df)

pâté truffles trio 17

beef & lemon myrtle | tuna & paprika | macadamia & mushroom | honeydew-ginger granita, focaccia (df)(gf optional)

sweet potato crisps 16

chorizo aioli | curry leaves (vg,gf)

garden crudités 15

smoked garden vegetables and pickles | macadamia dip (vg,n,gf)

braised speckle park tongue 17

truffled potato croquette | rosemary curd | lemon myrtle (gf)

charcuterie and cheese plate 36

selection of cured meats & cheeses | garden preserves | fruit jam | crackers (gf & df optional)

entrées

freshly shucked oysters

natural | chamomile-ginger | smoked davidson plum and finger lime

7 each | 37 ½ dozen | 65 dozen

heirloom tomato 27

byron bay mozzarella | watermelon gazpacho | pickled chard stalks | coriander oil (vg,gf)

raw fish 27

(market availability)

finger lime vinegar | pickled chard stalks | cucumber foam (df,gf)

australian bay lobster 39

garlic miso butter | lemon verbena vinegar (gf)(df optional)

speckle park beef tartare 26

fermented chilli | confit yolk | kefir lime | tallow brioche crisp (df)(gf optional)

speckle park short rib 28

corn | corn | corn (gf)

mains

eggplant & black garlic roulade 39

macadamia | ricotta | burnt nectarine purée | garden herbs | seed crumble (gf)(df optional)

fish stew 42

prawns | pipis | vongole | market fish | brown rice | focaccia (df)(gf optional)

gf: gluten free n: contains nuts v: vegetarian vg: vegan df: dairy free nf: nut free

10% surcharges on sundays and 15% on public holidays. bank credit card merchant fees are passed on.

fish of the day 48
seasonal preparation

lamb shoulder 47
green peas puree | green banana velouté | climbing beans | bronze fennel | davidson plum sauce (gf)(df optional)

speckle park prime cut 53
charred tomato espuma | taro crisp | tawny jus (gf)(df optional)

duck breast/confit leg 49
crispy barley | nduja sauce | beetroots | preserved turnips (df,gf)

speckle park beef charred braise 99
cabbage and carrots fermented slaw | grilled sweet corn and tomato salad | sweet potato puree (gf,df)

sides

duck fat potatoes 16
salt-baked | rosemary aioli (gf,df)

sabego chips 15
preserved citrus and tarragon aioli | native herb salt (gf,df)

garden salad 14
mixed garden leaves | pepita & garden herbs dressing | pecans | pickled carrots (vg,gf)

grilled zucchini 16
olive oil-chilli dressing | potager herbs | pickled squash | preserved lemon (vg,gf)

veg of the day 14

desserts

zeta's coffee & dark chocolate mousse 18
ginger caramel | fermented orange | lychee syrup | buckwheat biscuit (gf)

macadamia gingerbread crumble 19
burnt wild vanilla | white chocolate | jaboticaba sorbet | native thyme | mango (gf,df,n)

blue cheese panna cotta 20
seed cracker | candied almonds | chilli honey | davidson plum syrup (gf optional)

cheese selection 18
garden preserves | fruit jam | crackers (gf optional)

affogato 18
wild vanilla ice cream (gf)

petit fours 17
selection of 4 petit fours (4pc same or selection of one of each)

native pepper chocolate truffle (gf,df)
collagen jelly | sour sugar | lemon myrtle (gf,df)
lemon macadamia fudge | anise meringue (gf,n)
davidson plum muffin | mint meringue

five course tasting menu

the whole table must order
135 (with wine pairing 190)

optional extras

potager sourdough, cultured butter | 5.50 pp
oyster course 37 ½ dozen | 65 dozen
australian bay lobster course | 27
amuse-bouche | complimentary

omnivore tasting menu – spring 2025

speckle park pâté

tallow brioche | honeydew-ginger granita | native thyme (df)(gf optional)

raw fish (market availability)

finger lime vinegar | pickled chard stalks | cucumber foam (df,gf)

northern river's duck breast

crispy barley | nduja sauce | beetroots | pickled turnip (df,gf)

speckle park prime cut

charred tomato espuma | taro crisp | tawny jus (gf)(df optional)

macadamia gingerbread crumble

burnt wild vanilla | white chocolate | jaboticaba sorbet | native thyme | mango (gf,df,n)

vegetarian tasting menu – spring 2025

macadamia pâté

focaccia | honeydew-ginger granita | mushrooms | native thyme (vg)(gf optional)

heirloom tomato and mozzarella

watermelon gazpacho | finger lime | pickled chard stalks | coriander oil (vg)

eggplant & black garlic roulade

macadamia | ricotta | burnt nectarine purée | davidson plum glaze, seed crumble (gf)(df optional)

king oyster mushrooms

pearl barley | roasted tomato espuma | preserved turnips | pecans | taro crisp (vg,gf)

macadamia gingerbread crumble

burnt wild vanilla | white chocolate | jaboticaba sorbet | native thyme | mango (gf,df,n)

One collection, many stories — Potager is part of The Hinterland Collection, where curated spaces and exceptional moments intertwine across the Tweed Hinterland.



Discover more about The Hinterland Collection by scanning the QR code or visiting www.thehinterlandcollection.com.au



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