

BANGALAY DINING

6 COURSE TASTING MENU | \$85 PER PERSON

KINGFISH

Lightly cured kingfish, cucumber, native finger lime and dill

CELERIAC

Celeriac, almond milk, native thyme, sourdough

BLUE EYE TREVELLA

Blue eye trevella, broad beans, zucchini flower, asparagus, sea lettuce

AGED SQUAB

Illawarra Plum, purple endive, cured egg yolk

SHEEPS YOGHURT

Oats, sorrel, green apple

PONTE LE EVIQUE

Pear, quandong, rye

(optional cheese course)

WATTLESEED WHITE CHOCOLATE

White chocolate, wattleseed and kurrajong

BANGALAY DINING

6 COURSE

VEGETARIAN TASTING MENU | \$85 PER PERSON

CARROTS

Carrots & lemon myrtle

ONIONS

Slow cooked onion, burning eucalyptus, warrigal greens

CELERIAC

Celeriac, almond, sourdough native thyme

BETROOT

Beet steak, pepperberry sauce, herb salad

YOGHURT

Sheeps yoghurt, oats, sorrel, green apple

PONTE LE EVIQUE

Pear, quandong, rye

(optional cheese course)

WATTLESEED, WHITE CHOCOLATE

White chocolate, wattleseed and kurrajong