

# SEASON

DRINK. DINE.

## Season Winter Local Food Trail Special



**Two Course \$49**

**Three Course \$59**

### Entrée

Heirloom beetroots, curds & whey, mandarin (V, GF)  
Whiskey cured & smoked ocean trout, horseradish crème fraiche, rye  
Sticky tamarind & lime Bangalow pork belly, coconut, lobok (GF, DF)

### Main

Sake glazed Barramundi, charred kelp & oyster shell broth, crustaceans,  
local wild mushrooms, furikake (GF)

Cider & Sage roasted Byron shire pork, pickled calvados apple,  
crackling, fennel, smoked pumpkin veloute, Jinja beer & maple jus (GF)

Caramelized onion & pine nut pearl barley risotto,  
grana pandano, thyme (V)

### Dessert

Dark chocolate mousse, burnt orange & thyme custard, beetroot (GF)

Pumpkin pie ice cream, pecan & cardamom, spiced gingerbread,  
pepita praline

Lavender honey & thyme flapjack, whisky, raspberry (Cranachan)

**GF**-Gluten free

**DF**-Dairy Free

**V**-Vegetarian

By reservation only, call 0266747766

\*Not valid in conjunction with any other offer



DRINK... MON-SUN 17:00 – LATE. DINE... MON-SUN 18:00 – LATE  
Please note, credit card processing fees apply to VISA, MasterCard, AMEX & JCB/Diners

