

Gadhu Dining
BY DWAYNE BANNON HARRISON

Menu

ENTRÉE - A PLATTER OF

Clyde River Oysters with fingerlime salsa
Grilled Davison Plum Chilli King Prawn
Reverse seared Kangaroo Slice with Burnt Butter Quandong Sauce

MAIN

Smoked Gadigal Snapper, chat potato with Warrigal green pesto
Roasted broccolini, saltbush dukkah

DESSERT (OPTIONAL)

Wattle seed Brûlée with an Almond Strawberry Gum Biscuit

Gluten-Free & Vegan Menu Options

STARTER

Panisse with spiced chickpeas & romesco; mixed seeds,
cultured cashew, artichoke, Alto olive, lemon gel
Shitake & water chestnut wonton, ponzu gel

MAIN

Pepperberry spiced eggplant or Native Rosemary grilled mushroom
with Kataifi (bush tomato) & date chutney, chickpea, labneh
Roasted broccolini, saltbush dukkah

DESSERT (OPTIONAL)

Native Ginger & coconut sago pudding, caramelised pineapple