



spiced brioche, bone marrow butter

amuse-bouche

linguini carbonara, barramundi pancetta

eye fillet, baby gem, koji barley, macadamia

wattleseed, coffee, banana



mountain pepper ciabatta, plum butter

amuse-bouche

rabbit, rosella, peas, carrots

coral trout, beetroot molasses, sauerkraut, goats cheese

bottlebrush, quark, lemonade



lemon myrtle focaccia, quondong oil

amuse-bouche

popcorn octopus, avocado, garden herbs, green apple

kangaroo, davidson plum, red cabbage, hazelnut milk

weis bar



wattleseed sourdough, burnt leek butter

amuse-bouche

red claw, lychee, kaffir lime, butter milk

dry aged duck, smoked potato kale, bush tamarind

colonial pale ale, tableland strawberries, whisky caramel

MT. MULLIGAN

LODGE