

Taste of the South Coast
Narooma Oyster Festival

Saturday 4th May, 2013

\$75pp

Trio of Wagonga Inlet oysters

Natural Indigenous Angassi & Sydney Rock with Whale Garden lemon wedges
Oven baked Sydney Rock with Narooma spinach and ABC Tilba cheddar mornay



Bermagui yellow fin tuna, cured in fennel and Elysium wild apple wine,
fennel remoulade, Bermagui finger lime,
Whale Garden parsley and verjuice jelly, Whale garden radish



Bermagui lemon myrtle and chilli dusted squid,
Tilba lime aioli, cress, Dalmeny mizuna



Dalmeny peach wood smoked Moruya lamb rack,
Whale Garden heirloom carrots, eggplant, kipfler potatoes,
mountain pepper, red wine glaze



Tilba passion fruit curd, short pastry,
Whale Garden dried rhubarb, South Coast Dairy yoghurt mousse, meringue