

Meet the Producers

Friday 1st May, 2015

\$65pp

6 natural Wagonga Inlet oysters shucked to order

David Maidment - Australian Native Shellfish

Bodalla beetroot & barley risotto, Bodalla pumpkin fondants, Bodalla pumpkin bavaois,
fetta, walnut, wild purslane

Kyle Levier - Bumbo Road Produce

Mi cui Narooma Yellow Fin tuna, Eden mussels,
crispy local potato, braised Bodalla leek, Bodalla field pea tendrils, escabeshe butter sauce

Hayley Abbot - Narooma Seafood Direct

Charred sous vide Palarang eye fillet, local Sebago cream puree,
Termeil field mushrooms, foraged nasturtium, house made BBQ jus

John Walker - Palarang Meats

Aged Tilba cheddar, house made Potato Point quince paste,
house made fruit loaf

