



# F O N T A I N E

oysters seven black label, spiced heirloom tomato pearls, bacon mousse

ibérico ham, foie gras butter, ginger bread, pear elderflower purée

kingfish, camomile tea gelée, spanner crab, sunchoke cream, radish, shiso

pumpkin, qld blue, truffle custard, pepita grenola, rosé verjuice, ham hock pop corn

beetroots, soft sheeps curd, horseradish, candied walnuts, celery hearts, witlof

squid, ink barley, spicy sausage, zucchini, bay leaf foam

soufflé double-baked, basil, asparagus, wood ear, sweet corn velvet

morton bay bugs, smoked bone marrow, merlot shallots, garlic, chervil

scallops wild harvest, garlic emulsion, parsley jubes, pine kernels, px reduction

gnocchi, macadamia crumbs, liquid carrots, brown butter vinaigrette

king salmon gently smoked, wild fennel pollen, potato mousse, burnt young leeks

duck sweet salt water breast, scratchings, confit oranges, almond, radishes, twelve spice sauce

beef tajima wagyu sirloin, onion gorgonzola purée, swedes, green soy beans

lamb shoulder eighteen hour braised, caper, raisins, pecans, eggplant cumin velvet



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**carrots** roast heirloom carrots, cumin seed, fried curry leaves

**potatoes** mashed potatoes whipped with cultured butter

**salad** local salad leaves, house dressing

**chips** bridge chips, hayman ketchup

**onions crisp** onion rings, smoked salt, béarnaise sauce

## dessert

**chocolate** valrhona manjari chocolate honey comb, white chocolate bavarian

**rum baba** baked yeast cake, ten cane rum, air dried cherries, sugared vanilla cream

**cheese cake** whipped baked cointreau cheese cake, popping frangipani crumbs, citrus salad

**watermelon** silver patron compressed watermelon, plumped basil seeds, passionfruit sorbet

**lolly plate** seven tastes of hand crafted lollies

## cheese

kingaroy triple cream - queensland

heidi gruyere - tasmania

meredith goat blue - victoria