

JACKSON RANCH

3 COURSES FOR \$80 PER PERSON

entree

Sprouting cauliflower, macadamia houmous, golden raisins, togarashi

Nduja, snake beans, buffalo mozzarella, pecans, sourdough crumb

W.A octopus, sweetcorn, fennel, ink & lime

mains

Pork belly, cabbage, peas, spätzle, Wombat's stout sauce

Humpty Doo barramundi, Little Neck clams, kipflers, leeks, sea herbs

Jacks Creek striploin, king brown & shitake mushrooms, cassava, fermented turnip yakiniku

dessert

Flourless chocolate cake, marshmallow, sesame snap

Apple mille-feuille, miso caramel, tonka bean mascarpone

Fromage- Selection from 1 of 3 cheeses, our quince jam, lavosh

sides

Fries, smoked black garlic aioli \$10

Garden leaves, pickled eschalots horseradish vinaigrette \$10

Broccolini, ricotta salata, chilli \$10



specials

Appellation oysters

Natural with lemon \$4ea

Finger lime & nori vinaigrette \$4.50ea

Spiced mulled wine, orange,
cointreau, cinnamon & clove \$14

fromage selection

Ossau-Iraty-Semi hard, France

Lingot D'Argental - Double cream, France

Forme D'ambert - Blue, France