

PALETTE

~SAMPLE MENU~

MAIN COURSE

Dry-aged Kohlrabi farmed by the Schruers Family

polenta, cipollini onion, vegetable Bordelaise

or

Nautical Seafood Fish caught by Luke Bucholz

heritage tomato, green garlic, black garlic

or

Alba Lamb grown by the Gilmore Family

eggplant, artichoke, zucchini flower

DESSERT

Citrus Baba

yuzu, sudachi, lemon

or

Tuscan Marble

Little cocoa chocolate hand made by Alicia Chapman,

fig in variations

or

Native Tiramisu

cinnamon myrtle, wattleseed, coffee, mascarpone, macadamia

DRINKS

Babo Rosé Prosecco

Thousand Candles Sauvignon Blanc

Lark Hill Pinot Noir

Burleigh Brewing Mid Tide

Burleigh Brewing Twisted Palm

Lemon Myrtle Bitters

2 course + drink 80