

PALETTE

GEORGE
CALOMBARIS
COLLAB MENU

SAT 17 AUG

SNACKS

AROUND THE FIRE PIT

BBQ Octopus on a stick, teriyaki glaze

Oyster ice cream

Celeriac, pita, fennel salad, sumac

Alba lamb, tzatziki, baby cucumber

1ST “South East Queensland Seafood Salad”
Greek salad, tomato water, cucumbers, olives
semi dried tomatoes, fish sauce feta, caper leaves

2ND Hervey Bay Cuttlefish
Smoked chawanmushi, native furikake, yuzu

3RD Roasted Brisbane Valley quail
betal leaf dolmade, KFQ, urban valley mushrooms
truffle pepper corn sauce

4TH Pastourma spiced Sanchoku wagyu
Carrots in variations

5TH Greek yogurt soft serve
lemon curd, EVO, sea salt