



BARRAGUNDA DINING

Late summer in Cape Schanck is a slow exhalation of warmth and transition. The last flush of stone fruit - kangaroo apples ripening under the golden sun, while pears and quinces await their autumn harvest. In the market gardens, tomatoes, peppers and beans reach their peak, their vines heavy with produce. Moonah blossom hum with bees, drawing in nectar before the cooler months. Dry winds stir the grasslands, and echidnas amble through leaf litter prior to returning to their burrows, marking the slow shift toward autumn.

Baby radish, sabayon, lovage  
Dried heirloom tomato, smoked stracciatella, tomato leaf oil  
Young almond & red tropea pissaladiere  
Merguez sausage, pepper leaf, fermented ezme

Mussel & baby fennel à La Grecque, sunflower cream

Barragunda black Angus, new season alliums  
Today's leaves flowers & ferments  
Charred baby peppers, garlic scapes, bay

Plum jun, thai basil  
Stonefruit, semolina, citrus blossom honey