



1.

Late Spring

BARRAGUNDA DINING

Late spring in Cape Schanck hums with energy, the landscape bursting back to life under lengthening days and strong coastal winds rising from the warming ocean.

The market garden is in full stride-rows of lettuces, zucchinis, and tomatoes stretch toward the sun, and late spring legumes twist their way up trellises. Plants grow sturdy against the wind, their strength tested by the shifting season. Garlic beds are heavy with foliage as bulbs begin their maturation, filling the air with their earthy scent.

In the bushland, the last of the wattles fade as coastal tea-tree and tussock grass florets take their place, painting the dunes with light. Everything in flower hums with bees, and the air carries the scent of salt and nectar.

Frogs call with the passing rains-a chorus that signals summer's approach.

Today's baby vegetables & ferments, green garlic sabayon
Shiitake & kelp croissant, turnip cream, Banksia
Smoked carrot kibbeh nayeh, bresaola, pepper leaf
Hogget kofta, fig leaf, fried onion, sheep's milk labneh

Spent hen, spring legumes, pickled kohlrabi, egg yolk, chive

Black Angus, bay & Sebago cream, leek agrodolce, barley
Our leaves, charred purple cabbage, beets, chard jam
Confit parsnip, artichoke, whipped parsnip ricotta, whey

Prom Country 'Inverloch Blue', pickled beurre bosc pear & celery
Supplement \$28

Cream cheese & sorrel ice cream, grapefruit, native thyme
Baba au Citron, grapefruit leaf, crème fraiche