

Welcome to
Mother's Day 2025
@ Potager \$115 3 courses



on arrival - welcome bubbles

Add ons – pickings to start

freshly shucked oysters (Subject to availability – they're popular)
natural, champagne and pomegranate, battered and curry leaf
\$36 ½ doz \$65 doz (gf,df)

potager sourdough - \$9 cultured butter | rosemary curd

paperbark-smoked ballina prawn skewer \$8 bisque | brown
butter | sea purslane (gf)

truffled potato croquette \$7 sage brie filling (gf)

Entrée

roast pumpkin carpaccio
pickled beets | fermented pumpkin glaze | seeds biscuit | mizunas
(vg,gf)

gratin scallop
lemongrass aioli | shisi (gf)(df option)

bbq pulled pork
sticky seaweed rice chorizo | mushroom cracker (gf,df)

Main

chickpea roulade
wombok | charred carrot emulsion | cassava crisps (vg,df)

market fish chimichurri crust | sweet potato puree | kefir lime
(gf)(df option)

Main (cont)

confit duck leg

taro puree | smoked black sesame paste | fermented cabbage (gf,df)

Sides (come with main)

duck fat potatoes garlic | rosemary (gf,df)

garden salad baby roots | herbs | pepitas (df)

Dessert

wild vanilla panna cotta

macadamia tuile | guava syrup (gf,n) (vg,df option)

chocolate cromesquis

lemon balm ice cream | lime caramel (gf)

allard's blue cheese sable

fermented squash jam | eucalyptus granita

Seedlings Menu (under 12) - \$40

potager flavoured sparkling or apple/pineapple/orange juice

macaroni cheese (v)

fish and chips grilled/battered | triple cooked hand cut

chips | tomato sauce (df)

organic chicken nuggets triple cooked hand cut chips | tomato sauce (df)

then

potager house made vanilla ice cream

kids decorate your own flowers | sprinkles | sauces (gf)

gf: gluten free n: contains nuts v: vegetarian vg: vegan df: dairy free