

# Sun Room Menu

***“Work closely with those around you, move with the seasons, make from scratch, waste nothing.” Kane Pollard***

## **Ondeen Dining Experience for \$120pp**

Come on the Ondeen flavour journey with us. Allow our chefs to showcase our uber-seasonal produce, sourced and foraged from our local community.

### **À la carte**

Sourdough risen by the hearth or sun. 6

Grilled leek and confit garlic sourdough. 6

Tomatoes preserved in brine. 6

Pine needle marinated green olives. 12

Goats curd with onion top oil. 12

Cool weather oysters, botanical vodka dressing. 5.5ea

Radish tartare and spent mother tartlet, chewy beetroot. 8ea

Lamb neck skewers, society garlic yoghurt, grilled flatbread. 14ea

Sticky pumpkin, house puff pastry, leeks, caramelised onion broth. 26

Local fish baked in cabbage, saltbush butter, stock braised potatoes. 32

Charcoal pork scotch, celeriac, celery, preserved blueberries. 34

Honey malt crème caramel, fresh honeycomb. 16

Fresh and preserved seasonal fruits, meringue, curd. 15