

KILLA PINDAN TO PLATE

HORS D'OEUVRES

OYSTER + SAMPHIRE + FINGERLIME

Freshly shucked oyster w/ wood roasted samphire and salt bush dressing & fingerlime pearls.

KIDNEY + HEART + SOY SKEWER

Thinly sliced beef heart and kidney marinated in tare sauce (soy, mirin, sake, sugar) wood fire grilled, finished with sesame seeds and chives.

SMOKED TONGUE + BOAB MUSTARD

Smoked beef tongue pastrami thinly sliced, finished with olive oil and mustard spiked with boab powder.

APPETISER

CAMP OVEN OXTAIL STEW

Slow braised oxtail with carrots and shallots, finished with a red wine and thyme sauce.

BONE MARROW DIPPING BREAD

48 hour fermented garlic and bone marrow flat bread, glazed with smoked beef tallow.

CHAD'S FAMOUS BALACHAN

Fermented spicy household secret sauce of the Kimberley.

SALAD

MIXED LEAF + STRAWBERRY GUM

Baby gem cos and radicchio salad dressed with a burnt palm sugar, sherry vinegar and strawberry gum dressing.

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MAIN

BEEF RIB + BEEF CAP + WILD GARLIC

24 hour slow cooked beef ribs finished on the wood fire and glazed with wild mushroom jus. Beef striploin cap grilled medium rare roasted whole and sliced. wild garlic shoots grilled in the embers.

WOOD FIRED CRAB + CHILLI

Crabs roasted over coals and finished baked in a chilli tomato sauce.

BEEF DRIPPING RICE

Rice cooked in beef stock and finished with crispy beef bacon pieces and smoked beef tallow.

DESSERT

WILD HONEY + MACADAMIA + MANGO

Wild honey "basque style" whipped cheesecake filled tart, fresh Kimberley mango and macadamia crumble.

DRINK PAIRINGS

Beverage choices paired with each course featuring bush botanical forward libations from our favourite distilleries and breweries of the north alongside some southern surprises.

ALC +\$70

NON-ALC +\$50