

FEAST OVER FLAMES
SCENIC RIM EAT LOCAL MONTH
Sunday 1 June 2025

FIRST COURSE

Summerland Camel Feta
Smoked valley pride beetroot, garden sorrel pesto, PX

SECOND COURSE

Joyces Gold Heritage Chicken
Fire grilled leek, sherry emulsion, pickled mushrooms

THIRD COURSE

Rocky Point Black Cobia
Horseradish crème fraiche, sorghum, cucumber, basil oil

FOURTH COURSE

Tommerup's Pork
Apple compote, celeriac, mustard, Warrigal greens, Eighth day
cider jus

FIFTH COURSE

4Real Dairy Camembert
Macadamia financier, preserved plums, burnt estate honey

TO FINISH

Garden Finger Lime & Olive Oil Marshmallows
Skewered on Beechmont Estate olive tree branches

