



# Slow Food Brisbane – Terra Madre Day

## Sunday December 10th

### Share Platters

#### On Arrival glass of

On the tables Dip and Dunk  
Artisan Anise and Lemon Myrtle Damper & Wild Blend Dukkha

#### Main course

Wild mushroom arancini balls on bush tomato soffritto  
& shaved parmesan  
Local Natural Oysters with fingerlime caviar and drizzle of  
champagne  
Kangaroo koftas Mulberry and Tasmanian Pepperberry Glaze  
Lemon myrtle roasted beetroot, goat cheese braised celery salad  
Tossed Garden green with olive oil  
Diemen salt n Pepper

#### Dessert

Classic lemon myrtle cheesecake w fingerlime pearl cream  
Pavlova with wattleseed cream and wild berry coulis