



HAZELWOOD ESTATE

paddock table

let the chefs decide!

(entire table only)

starters

crispy fried mushrooms, cypress pine
coal-roasted beetroot, lardo, sheep cheese
smoked fish, pickled apple, crème fraiche
chicken, strawberry gum, macadamia

mains

dry-aged wagyu, our mustard, papalo
fish, turmeric, finger lime
kalbar carrots, soured yoghurt, mountain coffee
'the pig'

sides 15

roasty potatoes | scenic rim greens

desserts

pecan & lime
chocolate & mountain mint
cream & candied cabbage
cheese from down the road

two course 80 | three course 90

paddock table - 20pp supplement