



HAZELWOOD  
ESTATE

**Paddock table**

Let the chefs decide!

(entire table only)

**Starters**

Crispy fried mushrooms, cypress pine  
Pork broth, honey, sourdough noodles  
Corn, dairy cow, egg yolk  
Lime-cured fish, blackened garlic

**Mains**

Dry-aged Wagyu, soured cabbage, horseradish  
Poached fish, buckwheat crust, fingerlime  
Sticky glazed lamb, shaved fennel, sorrel  
Roasted cauliflower, pickled hazelnut, cheddar

**Sides** 15

Roasty potatoes | Scenic rim veg

**Desserts**

Caramel slice, macadamia, saltbush  
Rhubarb, ginger syrup, custard  
Mandarin, yoghurt, honey mead  
Cheese from down the road

Two course 85 | Three course 95

Paddock table - 20pp supplement