

northscollective



Shared Starter

BURRATA, GREEN RELISH
& SUMAC SALT

First Course

ROAST CAULIFLOWER, COCONUT
YOGHURT, ALMONDS, ISRAELI
COUS-COUS & PISTACHIO DUKKAH

*"Locals Only" Cocktail - a fusion of "Stone
& Wood's The Gatherer and Husk Distillery's
Pure Cane (served on arrival)*

Second Course

CHICKEN & HAM HOCK TERRINE,
FOIE GRAS MOUSSE, TOASTED
BRIOCHE & APRICOT PUREE

Pacific Ale Stone & Wood

Third Course

STONE & WOOD BEETROOT
CURED SALMON, PICKED VEGGIES,
HAY LABNA & VINCOTTO

Husk Pure Cane, slice of lime & Ginger Beer

Fourth Course

FILLET OF BEEF, TRUFFLE
GNOCCHI, WILD MUSHROOM,
WHITE ASPARAGUS & TRUFFLE
HOLLANDAISE

Green Coast Stone & Wood

Fifth Course

BUTTERMILK & EUCALYPTUS
PANNA COTTA, HIBISCUS, FROSTED
HAZELNUT, HONEY BISCOTTI & MALT
MILK MARSHMALLOW

Ink Gin French 75



Proceeds from this
event will be donated
directly to



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Second Course

FRESH PUMPKIN & AMERETTO
RISTTO, GOAT CHEESE, CRISPY SAGE

Pacific Ale Stone & Wood

Third Course

HARVEST PLATE, MAPLE ROASTED
ROOT VEGETABLE, SPICED PEAR,
SILVERBEET, CORIANDER, CAPSICUM
RELISH AND QUINOA LOAF

Husk Pure Cane, slice of lime & Ginger Beer

Fourth Course

PADDARDELLA PASTA
& TOMATO RAGU, NETTLE &
PARMIGINO REGGIANO

Green Coast Stone & Wood

Fifth Course

BUTTERMILK & EUCALYPTUS
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