



# Zero Waste dinner with Chef James Wallis

## Starters

Crispy fish skin | Taramasalata  
Pig's trotter fritter | "Green Anchor" chutney

## 1st course

Beetroot pastrami | Horseradish | Pickles

## 2nd course

Spiced poultry offal "dumpling" | Shallot crumb

## 3rd course

Fish collar terrine | Sour cabbage

## 4th course

Pork chou farci | Dandelion | Sourdough gnocchi | Radish

## 5th course

Burnt toast ice-cream | Spent coffee | Orange marmalade

**\$64 per person**

**Beverage packages available**

