

"Farm Gate to Plate"

Food For Thought Forum 2016 - *Friday 12th August, 2016*

Canape

Terranora Lakes oyster, citrus

Alstonville free range chargrilled chicken boudin, smoked tomato chutney

Stone & Wood Pacific Ale

2015 Witches Falls 'Bird Dog' Sparkling Granite Belt, QLD

Organic wood fired sourdough dinner rolls from Crabbes Creek,
served with house made herbed butter



Amuse Bouche

Wollumbin pig's cheek terrine, Granny Smith apple, black pudding

2016 Witches Falls Granite Belt Saignée, QLD

Entrée

Rock pool of Bogangar pipis, sea foam

2015 Witches Falls Wild Ferment Sauvignon Blanc, QLD



Palate Refresher

Tangelo and Duranbah lemon myrtle granita

Main Course

Kunghur Hereford eye fillet, Uki rainforest mushrooms, Russian Eungella garlic,
Stone & Wood Pale Ale jus

2014 Witches Falls Prophecy Syrah, QLD

Dessert

Hastings Beach honey and tarragon pannacotta, Cudgera Creek
Ladyfinger banana, pecan streusel, Caldera honeycomb

Pickled Pig Jinja Beer Tweed Heads, NSW

**All Natural
Meat Co**

**Tweed Caldera
Honey**

SEASON
DRINK. DINE.



**TWEED
SHIRE COUNCIL**