

40TH ANNIVERSARY CELEBRATION

FERMENTED

Roseship Hawthorn Hibiscus Honey Jun Tea Elixir

STARTER

*Juniper Bush Smoked Juan De Fuca Mussels,
Preserved Bull Kelp Salsa, Crispy Fried Leeks,
House Mustard Aioli, Kelp Flakes*

SOUP

*Spiced Buttercup Squash, Fresh Goats Milk,
Red Fife Sourdough Garlic Crostini,
Pumpkin Seed Oil*

MAIN

*Kelp Stout Beer Braised Beef Ribs,
Leeks, Mugwort, Wild Mushrooms,
Roasted Chestnut Potato Dumplings,
Fermented Chilli Garlic Red Kabocha Squash,,
Brussel Sprouts, Garden Greens, Ghee*

SWEET

*Flourless Chocolate Torte
Chaga Chilli Raw Cacao Sauce
Maca Root Whipped Coconut*

NOVEMBER 5TH 2016

LOCAL, WILD, HOLISTIC