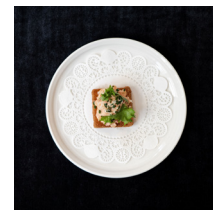


Canapé

Prawn Toast

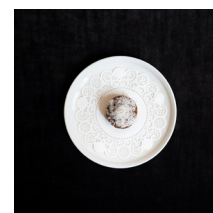
Fried, warm white bread with diced prawn, Thousand Island sauce (made with mayonnaise, tomato sauce and paprika), chives, fresh horseradish and lettuce. The diced prawn is mixed with the Thousand Island sauce and stacked on the bread. It is topped with chives, fresh horseradish and lettuce. Taste profile is salty, umami and slightly sweet.

⊙ Can be served with gluten free bread. Can be served with no chives (allium free).



Vegemite Gougère

Gougère (a baked round choux pastry made with butter, water, flour and eggs) with vegemite, Parmesan and comté cheese. The gougère is stuffed with a cold vegemite and comté cheese custard and topped with Parmesan cheese. Taste profile is salty and umami.



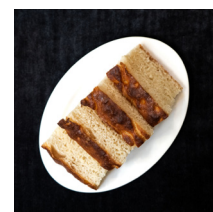
Entrée

Sourdough Garlic Bread

Slices of baked, warm sourdough focaccia with salt, and slow cooked garlic oil.

The confit garlic oil is brushed onto the focaccia. Salt is on top. Taste profile is salty.

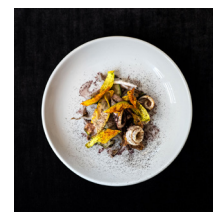
⊙ Can be made with gluten free bread, can serve garlic oil on side (allium free).



Corner Inlet Calamari, Salted Zucchini, Pepperberry

Strips of grilled calamari with soft salted ribbons of zucchini, zucchini flower petals, olive oil, crushed pepperberry and salt. Calamari is mixed with salted zucchini ribbons, olive oil, marjoram and marigold vinegar. Torn zucchini flower petals are placed on top, and the dish is dusted with crushed pepperberry. Taste profile is salty, sour and slightly spicy.

⊙ Can be made without pepper berry for those sensitive to spice



Charred Cucumber, Whipped Feta, Caraway

Slices of charred, cold lightly pickled cucumbers with whipped, cold feta, chervil and crunchy caraway seed granola. The whipped feta is piped onto the plate, and the cold cucumbers are arranged on top and topped with the caraway seed granola and chervil. Taste profile is salty, sour and slightly sweet.

⊙ Can be made with no feta (dairy free and vegan). All elements can served separately (not touching) on request.



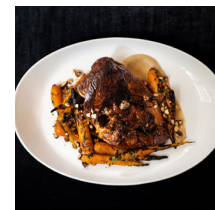
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Main

Lamb Shoulder, Honey Carrots, Smoked Almond

Roasted warm lamb shoulder with fire-roasted orange honey carrots, chopped smoked almond, parsley and a roasted onion and cream puree. The lamb is stacked on the carrots which are glazed in a honey and orange. It is topped with smoked almonds and parsley. The puree is on the plate to the side. Taste profile is salty, umami and slightly sweet.

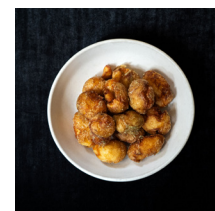
⦿ Can be served with no soubise (dairy free, allium free). Can be served with no smoked almonds (nut free). All elements can be served separately (not touching) on request.



Baby Kestrel Potatoes

Fried baby kestrel potatoes with sour cream and onion seasoning (made with dried leeks, powdered milk, and salt). The fried potatoes are tossed in the seasoning. Taste profile is salty.

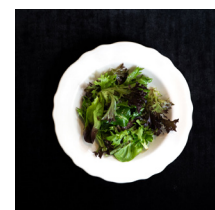
⦿ Can be served with an alternate seasoning (dairy free, allium free, vegan).



Dressed Leaves

Leaves of raw, cold butterhead, coral and trout back lettuce with mint leaves, salt and a dressing made with olive oil, mustard, sherry vinegar and orange. The leaves are mixed with mint leaves, salt and dressing. Taste profile is slightly sour and bitter.

⦿ The dressing can be served on the side.

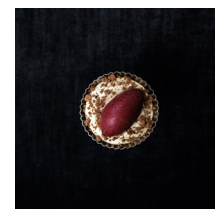


Dessert

Blackberry Sorbet, White Chocolate, Fig Leaf

Blended, frozen, purple blackberry sorbet with whipped fig leaf cream (made by steeping fig leaf in cream, using the cream to make a custard and then mixing the custard with whipped cream) and crunchy caramelized white chocolate. The sorbet is stacked on the whipped cream and topped with crushed caramelised white chocolate. Taste profile is sweet and slightly sour.

Note this dish is not vegetarian or vegan



Ask us for the visual menu or find it at
Hazelrestaurant.com/sensorynotes

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