

Homage Lunch

\$95 per person

Entrée...

A selection of everything that's great at Hidden Vale from the smoke house, pickling and fermenting room, market garden and local producers.

Main...

The best from our suppliers and local producers (changing daily).

500g breaded veal cutlet, egg, anchovy and nasturtium sauce

Sides...

Long cooked broccoli, lemon and chili

Dessert...

Fresh from our pastry kitchen harnessing the best ingredients of the day and season.

Walnut and chocolate tart with Cointreau ice cream

Also available daily...

Toowoomba Wagyu tomahawk cooked over wood, cafe de Paris butter,
wagyu fat potatoes | \$100 (min. 2 people)

Murray Cod, dry aged and grilled over fire, rhubarb juice, olive oil

Saffron braised Kalbah Carrots with cumin and earl grey

Sample menu only. Due to the seasonal nature of our produce and our dedication to supporting local farmers, our menu items are subject to change based on availability.

