

GATHER

AT
WANDER

Countylicious Dinner | \$65

March 31st - April 13th, 2025

Starter

(Choose One)

Prinzen Chicken Liver Mousse

Sour cherry & sherry vinegar, pickled mustard seeds, Small Scale sourdough bread.

Potato and Caramelized Leek Bisque VG + GF

Crispy potato nest, confit leeks, pea & mint labneh, County Greens nasturtium.

Tuna Tartare and Crispy Rice GF + DF

Sesame dressing, tarragon emulsion, pickled daikon, Jöey's Seeded Crisp crumble.

Main

(Choose One)

Smoked Eggplant Cappelletti

*Smoked eggplant & ricotta filling, citrus beurre blanc, red caviar, County Greens shiso, Small Scale sourdough crumb. *vegetarian option available*

Porchetta and Caramelized Apples GF + DF

Sprigglen pork belly, ginger scallion, caramelized soy apple purée, chili crisp, cilantro herb and apple salad.

Enright Beef Brisket GF

Pomme purée, Vicki's Veggies green tomato chow chow, horseradish demi-glace.

Dessert

(Choose One)

Slickers Campfire Ice Cream Affogato VG

Cherry Bomb espresso, smoked Maldon salt.

Crispy Wonton Mille Feuille VG

Matcha pastry cream, caramelized white chocolate ganache, star anise, matcha icing sugar, strawberry jam, local honey.

Grilled Pineapple and Coconut Curd VG

Olive oil cake crumble, tajin, lemon balm, County Greens oxalis.

FEATURING:

Cherry Bomb Coffee | Jöey Nordic Seed Crisps | County Greens
Enright Cattle Co. | Sprigglen Meat Market | Prinzen Poultry Farm
Slickers Ice Cream | Small Scale Bread | Vicki's Veggies

DF - Dairy-Free
GF - Gluten-Free
VG - Vegetarian