

# PEAK

R E S T A U R A N T

Spicers Peak Lodge comes from very humble beginnings. Formerly a potato farm, the Lodge was built with the intention of embodying a uniquely Australian brand of relaxed luxury, supported by the stunning natural environment in which we are located - Bundjalung Country.

Today, The Peak Restaurant aims to elevate that idea of luxury to another level. With Head Chef Dean Alford heading up the kitchen and Sommelier Nivard Nelson pouring incredible wines, our goal is to define modern Australian cuisine and embody the restaurant's ethos of 'the best of Australia on a plate'.

Sourcing the most sought after premium Australian produce, the food draws on the narrative of the great Aussie battler - the stories of the people who rise early and toil tirelessly, who pit themselves against all that Mother Nature brings - the devastating droughts and ungodly weather - and who continue to provide these amazing morsels for us to enjoy.

From the fishermen sustainably sourcing premium seafood to the farmers raising rare and heritage poultry, there are countless faces behind the scenes working to make what we do possible.

Our hope is that you, our guests, would see beyond the plate - that this is more than food and service; it's about the people behind the dish. We endeavour to shine a spotlight on the remarkable people who help make it all possible.

From drought-stricken farmers to passionate boutique one-man-operation provedores, without our support as a community, such extraordinary produce would be lost to the pages of history.

So we invite you: enjoy another glass of wine, perhaps an extra serving of dessert, and take a moment to ponder . . .  
where does my food come from?

Head Chef | Dean Alford  
Sommelier | Nivard Nelson

# PEAK

RESTAURANT

*tasting menu*

125pp | Wine 50pp

## **Chefs Selection of Snacks**

NV Bianca Vigna, Prosecco,  
Veneto, Italy

### **WA Marron Tail**

&

### **WA Marron Head**

2017 Skillogalee, Riesling,  
Clare Valley, SA  
2009 Brokenwood 'Latara', Semillon  
Hunter Valley, NSW\*

## **Sommerlad Heritage Rooster**

2018 Six Foot Six, Pinot Noir,  
Geelong, VIC

## **Fair Game Wild Venison Backstrap**

2016 Hay Shed Hill, Malbec,  
Margaret River, WA  
2013 Pierro, Cabernet Sauvignon Merlot,  
Margaret River, WA\*

## **Cucumber & Sorrel**

### **Nivard's Ricotta**

2013 Clovely Estate, Liqueur Grenache,  
South Burnett, QLD

### **Aerated Pyengana Cheddar**

Caramelised Onion, House Muscatel &  
Margaret River Pedro Ximenez\*\*

## **Petit Fours**

\*Cellar Master Coravin Wine Selection  
\$45 for both premium glasses

\*\* Optional Addition \$15 shared plate for two