

PEAK

RESTAURANT

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 our Sommelier 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

PEAK
RESTAURANT

tasting menu

4 Course Menu

Chefs Snack

Fraser Isle Spanner Crab, cucumber broth

2019 Stella Bella Sauvignon Blanc, Margaret River

**2019 Shaw & Smith Sauvignon Blanc, Adelaide Hills*

Cone Bay Barramundi, mandarin, fennel

2017 Longview Estate Gruner Veltliner, Adelaide Hills

**2013 Les Princes Abbes Gewurztraminer, Alsace*

**Local Beef Rump, Jerusalem artichoke,
bone marrow emulsion**

2018 Tsharke Shiraz Shiraz Shiraz, Barossa Valley

**2016 Wirra Wirra RWS Shiraz, Barossa Valley*

Milk, honey, fennel

2013 South Burnett Terroir Grenache, Clovelly Estate

**Mr Pickwicks Tawny*

**Cellar Master Coravin Wine Selection*

\$60 per person

PEAK
RESTAURANT

tasting menu

8 Course Menu

Chefs Selection of Snacks

Fraser Isle Spanner Crab

2019 Stella Bella Sauvignon Blanc, Margaret River
**2019 Shaw & Smith Sauvignon Blanc, Adelaide Hills*

Cone Bay Barramundi

2017 Longview Estate Gruner Veltliner, Adelaide Hills
**2013 Les Princes Abbes Gewurztraminer, Alsace*

Burrawong Gaian Peking Duck

2018 Scorpo Pinot Noir, Mornington Peninsula
**2018 Yabby Lake, Mornington Peninsula*

Local Beef Rump

2018 Tscharke Shiraz Shiraz Shiraz, Barossa Valley
**2016 Wirra Wirra RWS Shiraz, Barossa Valley*

Half Time Oranges

Milk, honey, fennel

2013 South Burnett Terroir Grenache, Clovelly Estate
**Mr Pickwicks Tawny*

Petit Fours

**Cellar Master Coravin Wine Selection
\$75 per person*