

# 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 Alsford 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 Alsford**

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## Entrée

Roast eggplant, haloumi, lemon

Scallops crudo, buttermilk, finger lime

Beef tartar, egg yolk jam, potato

Byron Bay chorizo, black garlic skordalia

## Main

Porcini mushroom risotto, fermented enoki, summer truffle

7 day dry aged Humpty Doo barramundi, ramen, king oyster mushroom

Local beef rump, beer molasses, bone  
marrow, cabbage

Sommerlad heritage rooster, black garlic, duxelles

## Dessert

Milo/Malteaser

White chocolate native pepper creamaux, apple sorbet

Not a pavlova

Mixed cheese board for two