



In the Seville Estate kitchen we take pride in our approach to the food experience, keeping dishes produce driven, showcasing appropriate technique and restraint. Our evolving menus will be dictated by our local farmers and suppliers suggestions as the 'best available, right now'.

Week 24 menu

In season: Cherries, Strawberries

Coming soon: Our potatoes, Our Zucchini

Kitchen cures and preserves plate	32
Cheese plate and accompaniments	32
Escabeche of heirloom vegetables	16
Variations of Zucchini, house ricotta, flowers	16
Beef tartare, puffed tendon, cured "Little Yarra" egg yolk	18
Potato gnocchi, mushroom, pepper sauce	28
Confit Ocean trout, charred greens, avgolemono	36
Braised Victorian lamb, eggplant, green olives, barberries	38
Additional estate bread and cultured butter	6
Yarra Valley cherries, Moutai, organic cream	16
Chocolate brownie, Aero, mint	16
Ice-cream or sorbet	4

Feed me menu \$55/person four courses

\$80/person six courses (includes sweet course)

Choose either four or six courses designed by the kitchen with all dietary needs taken into consideration. Dishes will be based on dining room menu, but not limited to. Variations of dishes could appear in Feed Me menu.

Matched wines \$50/person four courses

\$60/person six courses

Let us match wines to your feed me menu, all you need to do is sit back and enjoy!

Dietary requirements are part of the restaurant lexicon please inform your waiter of any needs.
