
Week 29 menu

Here now: Our zucchini, cucumbers and lettuces

Coming soon: Our potatoes, tomatoes and berries

Kitchen cures and preserves plate	32
Cheese plate and accompaniments	32
Escabeche of heirloom vegetables	16
Celery, cucumber, lovage, kohlrabi	16
Kangaroo, mulberry, juniper, mountain pepper	21
Potato gnocchi, our tomatoes, garden basil, olive	28
Barley risotto, roast pumpkin, house straciatella	32
Great ocean duck breast, pithivier, parfait, muscatels	30
Blue eye Cod, zucchini, potato, white miso, parsley	36
Additional estate bread and cultured butter	6
Ardrossan Orchards organic Blueberry pie	16
Yarra Valley strawberries, cream, shortbread	16
Ice-cream or sorbet	4

Feed me menu \$60/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.
