



*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 33 menu

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**Here now:** Our zucchini, potatoes, blackberries, basil

**Coming soon:** Cucamelons, Vintage!!

Kitchen cures and preserves plate	32
Cheese plate and accompaniments	32
Cruditès of estate and Ramarro farm vegetables, smoked yoghurt	16
Barbequed Wandin quail, grilled apple, witlof, skordalia	19
Estate heritage tomato, house organic straciatella, garden basil, dried olive	18
Roasted estate garden potatoes, rosemary, garlic	16
Pan fried potato gnocchi, Rhone de Nice zucchini, fourme d'ambert, sorrel	28
Braised Du Puy lentils, marinated eggplant, ras el hanout, fetta	28
Yarra Valley "Berkshire gin pig" cabbage, roasted fennel, apple jus	38
Victorian braised beef rib, celeriac, shitake, miso	39
Additional seeded sourdough and organic cultured butter	6
Goats curd cheesecake, toasted almond, Seville estate blackberries	16
Local strawberries, Riesling, crème patissiere, genoise sponge	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.*

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