

Week 42 menu

In Season: Pumpkins, pears and radish

Kitchen cures and preserves plate	32
Ramarro farms Crudit� with green goddess	18
House smoked Mt Macedon duck leg ham, mustard pickled pear	22
School prawns, harissa salt, Pernod aioli	19
Purple Congo potatoes, house cured bacon, confit garlic and mustard	14
Pan fried gnocchi, Port Arlington mussels, nudja	29
Pumpkin, kale, braised Du Puy lentils and brik pastry	30
Victorian lamb backstrap, barbequed local leeks, romesco	39
Hazeldene chicken breast, liver parfait, cauliflower, roast shallots	36
Additional seeded sourdough and house cultured butter	6

Goats milk panna cotta, melon, honeycomb, lemon verbena	16
Dark chocolate tart, cr�me fraiche, gold	16
Ice-cream or sorbet	4
Cheese plate and accompaniments	32

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.
