



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 46 menu

Here now: Jerusalem artichoke, kale, cauliflower

Kitchen cures and preserves plate	32
Ramarro farm crudité with Woodside goats curd	18
Gin pig and fennel scotch egg, celeriac remoulade, prune ketchup	17
Taramasalata, trout roe, bread crisps, soft herbs	16
Potato gnocchi, parsley puree, spinach, broccolini, lemon, pecorino	29
Roast cauliflower, chilli, caper, raisin dressing	16
Parmesan tart, confit garlic mustard emulsion, parsley, cucumber, dill	36
Mountain peppered kangaroo, roast kohlrabi, golden beetroot, Romarro basil	39
Hazeldene chicken breast, Jerusalem artichoke, leeks, kale, jus	36
Additional estate seeded bread and organic butter	6
Last season's Ardrossan orchards blueberry pie, Tonka bean cream	16
Chocolate brownie, honeycomb, dulce de leche	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.
