



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 47 menu

Here now: Jerusalem artichoke, kohlrabi, Quince

Kitchen cures and preserves plate	32
Escabeche of seasonal organic farm vegetables	18
Spiced Ramarro farms Jerusalem artichoke, yoghurt, date molasses	18
Chicken liver parfait, toasted sourdough, bread and butter pickles	17
Pan fried potato gnocchi, Hazeldene chicken, tarragon, chardonnay	29
Broccoli and freekeh salad, almonds, parsley, lemon	16
Grana Padano tart, confit garlic, garden radish, Ramarro leaves	32
Cone Bay Barramundi, roast kohlrabi, burnt butter, capers and sorrel	38
Paroo kangaroo, white polenta, mushrooms, pepper sauce	36
Additional estate seeded bread and organic butter	6
Quince, frangipane, warm custard, organic cream	18
Chocolate brownie, honeycomb, milk caramel, candied orange	18
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.
