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## Week 49 menu

**Here now:** Jerusalem artichoke, kohlrabi, Rhubarb

Kitchen cures and preserves plate	32
Escabeche of seasonal organic farm vegetables	18
Little Yarra chicken scotch egg, piquant leaves, gentleman's relish	21
Smoked potato brandade, seeded crouton, soft herbs	19
Pan fried gnocchi, braised YV gin pig, green sauce, straciatella, pangratatto	29
Orange and fennel salad, mustard oil, cracked spices	16
Monbulk mushroom tart, Jerusalem artichoke, chestnut	32
Paroo kangaroo fillet, golden beetroot, Ramarro basil	38
Aylesbury duck breast, chicken liver parfait, soubise, jus	38
Additional estate Turkish bread and organic butter	6
Ramarro rhubarb, Woodside goats curd cheesecake, almond	18
Triple choc tart, Tonka bean Chantilly cream	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.*

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