

Here now: Brussel sprouts, friggittello peppers, tomato, blackberries

Kitchen cures and preserves plate	32
Garden tomato, Mt Zero olives, house goats curd, dill	19
Confit Ora salmon, wakame, dashi, spring onion, ginger	23
Paroo kangaroo sirloin carpaccio, quandong, pickled onion, wattle seed	24
Pan fried gnocchi, broccoli, smoked almond, chilli, capers, lemon	29
Roast baby vegetables, confit garlic, oregano, lemon	18
Mushroom pithivier, Monbulk mushrooms, jus	34
Roasted house duck ham, plum mustard, beetroot, soubise	38
Victorian pork rack, pickled apple, Brussel sprouts, jus gras	40
Additional Estate Turkish bread and house organic butter	6
White chocolate mousse, chocolate soil, white peach, coconut sorbet	18
Burnt butter friend, estate blackberries, vanilla Chantilly	18
Ice-cream or sorbet	5
Cheese plate and accompaniments	32

Feed me menu

\$65/person four courses

\$85/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

\$55/person four courses

\$70/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.
