



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 121 menu

Group menu. Max 20 guests.

Here now: radish, brassicas, broad bean

Turkish bread, Yellingbo olive oil

Oysters

Kitchen cures and preserves plate, local cheese

Cured Ora King Salmon, blood orange, fennel, honey mustard

Hazeldene chicken breast, toasted buckwheat, currents, carrot, jus gras

Hasselback Dobson russets, creamed leeks, prosciutto crumb

Additional items (\$19 each, pre orders only)

Orange, poppyseed and almond cake, vanilla pastry cream, thyme

Beetroot (Eton mess), rosewater, pecan, meringue, rose petals

Ice-cream or sorbet

Feed me menu

\$65/person four courses

Three 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

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.
