

Here now: radish, brassicas, broad bean, leek

Seville Estate bread, Yellingbo olive oil	6
Kitchen cures and preserves plate	34
Crudit� of Ramarro Farm vegetables, house smoked curds	24
Nduja, Yellingbo olive oil potato, Little Yarra egg, chives	26
Baked polenta, mushroom parfait and Monbulk mushroom ragout	26
Roasted leeks, pinenuts, house ricotta, lemon, soft herbs	18
Dobson potato gnocchi, Ramarro Farm brassicas, smoked almonds	30
Burnt onion tarte tartin, Ramarro zucchini, Stone & Crow goats cheese	36
Hazeldene chicken breast, toasted buckwheat, currants, carrot, jus gras	39
Lamb backstrap, green olive salsa, kohlrabi, pepper sauce	42
Orange and almond cake, vanilla pastry cream, poppyseed, caramel	19
Baked dark chocolate, chocolate mousse, fennel, croquant	19
Ice-cream or sorbet	5
Cheese plate and accompaniments	34

Feed me menu

\$75/person four courses

\$95/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

\$60/person four courses

\$75/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.
