



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 141 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 the dining room menu, but not limited to. Variations of dishes could appear in the Feed Me menu.

To Start

Seville Estate bread, Yellingbo olive oil

Pickled pumpkin stuffed with apple, almond and date

Feed Me Menu

Stracciatella, broccolini, pepita pesto

Mount Martha mussels escabeche, sobrasada, fine herbs

House made gnocchi, braised pork, house ricotta, lemon, thyme

Hazelden chicken breast, roasted cabbage, soubise onion, pepper sauce

Seared lamb rump, green olive salsa, salted kohlrabi, jus

Caramelised cauliflower, chickpeas, ras el hanout, mustard yoghurt, herbs

Pastel de nata, salted caramel, Green Star apple

Boiled orange pudding, house yogurt, golden syrup, candied pecans

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!