
Week 43 menu

Happy Easter from the team at Seville Estate

Kitchen cures and preserves plate	32
Ramarro farms Crudit� with smoked goat curd	18
Barbequed broccoli, yuzu hollandaise, cured ocean trout	19
School prawns, harissa salt, Pernod aioli	19
Potato noodle salad, chives, prosciutto crumb	16
Pan fried gnocchi, Port Arlington mussels, n' duja, tomato, basil	29
Mixed Monbulk mushrooms, Ramarro Jerusalem artichoke, puffed wild rice	30
Victorian lamb backstrap, ratatouille, capsicum sauce	40
Hazeldene chicken pithivier, leeks, kale, gravy	36
Whole barbequed Victorian barramundi, house yogurt, soft herbs	39
Additional seeded sourdough and house cultured butter	6
Cr�me caramel, rum and raisin	16
Dark chocolate tart, cr�me fraiche, hazelnut	16
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.
