

Autumn – A Sample Menu

Fermented cucumber and pickled radish, finger lime and frozen yoghurt
Prawn and chickpeas with aromatic plants
Lightly cured scallop, daikon and cultured desert lime
+ 2023 Melbourne Sake 'KH' Muroka Nama Genshu, Melbourne, Victoria

Potato gem and serrano honey with sea urchin
Baked custard of rainbow trout and saffron glazed with beetroot
+ 2021 Domaine de Bellvière 'L'Effraie' Chenin Blanc, Loire, France

A simple tomato salad
Zucchini flower and sweet and sour plum
Pork jowl barbecued with smoked eel
+ Juice of 100 tomatoes, rooibos and dried kelp

Murray cod and Mal's beans with mixed myrtle butter sauce
+ 2022 Rafael Palacios 'Louro' Godello, Galicia, Spain

Brae Farm vegetable garden
+ 2020 Reed 'To Brae with Love' Sparkling Reisling, Geelong, Victoria

Aged Peking duck roasted on the bone, sweet potato leaf and cape gooseberries
Duck liver cream cocoa and pistachio
+ 2019 Anne et Jean-François Ganevat 'Mon Rouge' Gamay, Beaujolais, France

Half-time (choc) orange
+ Saison 'Artichoke' Amaro, Melbourne, Victoria

Fig leaf ice, strawberry cream and frozen mulberries
+ 2021 Fighting Gully Road Gros Manseng, Beechworth, Victoria

Parsnip and apple

Menus are subject to change. Your menu is likely to differ from this example and will include any dietary requirements notified in advance.