

Late Winter – A Sample Menu

- A warming broth of chicken and thyme
Potato gem with black truffle
+ 2000 Mukai Shuzo ‘Natsu no Omoide’ Junmai Koshu, Shiga, Japan
- Cauliflower and romanesco with aromatic plants
Baked custard of rainbow trout and saffron glazed with beetroot
+ 2023 Reed ‘Siren’ Reisling, Waitaki, New Zealand
- Angasi oyster and swede marinated with cultured citrus and biodynamic cream
Sea urchin on fried sourdough
+ 2022 Forjas del Salnés ‘Leirana’ Albariño, Rías Baixas, Spain
- Murray cod and golden turnip with mixed myrtle butter sauce
+ 2010 Lethbridge ‘Allegra’ Chardonnay, Geelong, Victoria
- Brae Farm vegetable garden
+ 2022 Cobaw Ridge ‘Il Pinko’ Syrah Rosé, Macedon Ranges, Victoria
- Pork jowl barbecued with smoked eel
Berkshire pork and black pearl mushrooms, paste of dried eggplant and autumn honey
Duck liver cream cocoa and pistachio
+ 2019 Podere Castellinuzza ‘Chianti Classico’ Sangiovese, Tuscany, Italy
- Half-time (choc) orange
+ Saison ‘Artichoke’ Amaro, Melbourne, Victoria
- Frozen figs, jostaberry ice and strawberry gum ice cream
+ 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.

Brae