

Early Winter – A Sample Menu

Pickled fennel, finger lime and frozen yoghurt
+ 2023 Fukuchiyo Shuzo, 'Nabeshima YN' Junmai Ginjo, Saga, Japan

A simple tomato salad
Prawn and chickpeas with green tomato and aromatic plants
Lightly cured scallop, daikon and summer vegetable 'furikake'
+ 2023 Joshua Cooper Rosé Merlot et al. Macedon Ranges & Pyrenees, Victoria

Potato gem and serrano honey with sea urchin
Baked custard of rainbow trout and saffron glazed with beetroot
Pork jowl barbecued with smoked eel
+ 2020 Reed 'To Brae with Love' Sparkling Reisling, Geelong, Victoria

Murray cod and kohlrabi with mixed myrtle butter sauce
+ 2022 Forjas del Salnés 'Leirana' Albariño, Rías Baixas, Spain

Brae Farm vegetable garden
+ 2022 Scion 'Super V' Viognier, Eldorado, Victoria

Wild shot fallow deer and mushrooms, burnt celeriac, black garlic
Duck liver cream cocoa and pistachio
+ 2019 Podere Castellinuzza 'Chianti Classico' Sangiovese, Tuscany, Italy

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

Frozen figs, blackberry ice and fig leaf ice cream
+ 2021 Fighting Gully Road Gros Manseng, Beechworth, Victoria

Josephine de Malines caramelised like tarte tatin
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