

## Winter – A Sample Menu

Pickled fennel, finger lime and frozen yoghurt  
Prawn and chickpeas with green tomato and aromatic plants  
Lightly cured scallop, daikon and summer vegetable ‘furikake’  
Bok choy stem seasoned with romanesco pesto and anchovy  
+ 2023 Reed ‘Siren’ Reisling, Waitaki, New Zealand

Potato gem with black truffle  
Baked custard of rainbow trout and saffron glazed with beetroot  
Pork jowl barbecued with smoked eel  
+ 2000 Mukai Shuzo ‘Natsu no Omoide’ Junmai Koshu, Shiga, Japan

Murray cod and golden turnip with mixed myrtle butter sauce  
+ 2010 Lethbridge ‘Allegra’ Chardonnay, Geelong, Victoria

Brae Farm vegetable garden  
+ 2023 Joshua Cooper Rosé Merlot et al. Macedon Ranges & Pyrenees, Victoria

Birkshire Pork and black pearl mushrooms, burnt celeriac, black garlic  
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, blackberry ice and fig leaf 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.