

Spring – A Sample Menu

A warming broth of chicken and thyme

Potato gem, dried maitake mushrooms and mountain tomme

+ 2023 Moriki Shuzo ‘Suppin Rumiko no Sake’ Junmai Ginjo, Mie, Japan

Baked custard of rainbow trout and saffron glazed with beetroot

Long spine sea urchin and serrano honey, romanesco and chickpea crisp

+ 2023 Reed ‘Siren’ Reisling, Waitaki, New Zealand

Angasi oyster and swede marinated with cultured citrus and biodynamic cream

Cauliflower, lemon and kelp on fried sourdough

+ 2022 Forjas del Salnés ‘Leirana’ Albariño, Rías Baixas, Spain

Murray cod and king prawn, crustacean butter and finger lime

+ 2010 Lethbridge ‘Allegra’ Chardonnay, Geelong, Victoria

Brae Farm vegetable garden

+ 2023 Joshua Cooper Rosé Merlot et al., Macedon Ranges + Pyrenees, Victoria

Pork jowl barbecued with smoked eel

Aged Pekin duck roasted on the bone, pickled radicchio and sweet and sour plums

Duck liver cream, cocoa and pistachio

+ 2018 Bindi ‘Darshan’ Pinot Noir, Macedon Ranges, Victoria

Half-time (choc) orange

+ Saison ‘Artichoke’ Amaro, Melbourne, Victoria

Caramelised red kuri pumpkin and cultured cocoa nib praline

+ 2018 Marco di Bartoli ‘Vigna La Miccia’ Marsala Superiore, Sicily, Italy

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