

Spring – A Sample Menu

A chilled broth of celeriac and lemon myrtle

Potato gem, dried lovage and sansho with mountain tomme

+ 2023 Melbourne Sake ‘TM’ Muroka Nama Genshu, Melbourne, Victoria

Baked custard of rainbow trout and broad beans glazed with beetroot

Long spine sea urchin and Espelette pepper, chickpea and serrano honey

+ 2019 François Chidaine ‘Pétillant’ Chenin Blanc, Loire Valley, France

Angasi oyster and swede marinated with cultured citrus and biodynamic cream

Globe artichoke, lemon and kelp on fried sourdough

+ 2022 Nanclares y Prieto ‘Tempus Vivendi’ Albariño, Rías Baixas, Spain

Murray cod and king prawn, crustacean butter and finger lime

+ 2010 Lethbridge ‘Allegra’ Chardonnay, Geelong, Victoria

Brae Farm vegetable garden

+ 2022 Reed ‘Powers’ Grenache Rosé, Barossa Valley, South Australia

Pork jowl barbecued with smoked eel

Duck liver cream, cocoa and pistachio

Wild shot fallow deer and black pearl mushrooms, young leek and asparagus

+ 2017 Syrahmi ‘Hugo’ Shiraz, Heathcote, Victoria

Half-time (choc) orange

+ Saison ‘Artichoke’ Amaro, Melbourne, Victoria

Caramelised red kuri pumpkin and cultured cocoa nib praline

+ NV Henriques & Henriques ‘Malvasia’ 15yr, Madeira, Portugal

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