

Summer – A Sample Menu

A chilled broth of celeriac and lemon myrtle
Potato gem, dried lovage and sansho with mountain tomme
+ 2023 Moriki Shuzo ‘Suppin Rumiko no Sake’ Junmai Gingo, Mie, Japan

Baked custard of rainbow trout and broad beans glazed with beetroot
Sea urchin and Espelette pepper, chickpea and serrano honey
+ 2019 François Chidaine ‘Pétillant’ Chenin Blanc, Loire Valley, France

Pacific oyster 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
+ 2023 A & C Ainsworth Cabernet Sauvignon Rosé, Pyrenees, Victoria

Pork jowl barbecued with smoked eel
Duck liver cream, cocoa and pistachio
Wild shot fallow deer and black pearl mushrooms, grilled onion and asparagus
+ 2017 Syrahmi ‘Hugo’ Shiraz, Heathcote, Victoria

Half-time (choc) orange
+ Saison ‘Artichoke’ Amaro, Melbourne, Victoria

Strawberries and cream
+ 2023 Reed ‘Frequency’ Botrytis Riesling, North Otago, New Zealand

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