

Autumn – A Sample Menu

Chilled broth of celeriac and lemon myrtle

Potato gem, dried lovage and sansho with mountain tomme

+ 2023 Mioya Shuzo ‘Yuhō o Shiro’ Junmai Usunigori, Ishikawa, Japan

Rock oyster, cultured citrus and biodynamic cream

Citrus cured cucumber

Lemon basil

+ 2023 Reed ‘Lessons’ Sémillon, Torquay, Victoria

Simple tomato salad

Sweet and sour zucchini flower

Sea urchin, zucchini and Espelette pepper, chickpea and serrano honey

+ 2022 Vignerons Schmölzer & Brown Grauburgunder, King Valley, Victoria

Murray cod and Mal’s beans, anise myrtle and chamomile

+ 2017 Domaine Hauvette ‘Dolia’ Marsanne/Roussanne/Clairette, Provence, France

Brae Farm vegetable garden

+ 2023 Occhipinti ‘SP68’ Moscato di Alessandria/Albanello, Sicily, Italy

Pork jowl barbecued with smoked eel

Duck liver cream, cocoa and pistachio

Aged pekin duck roasted on the bone, salted plum and caramelised mountain pepper

+ 2019 Burn Cottage Pinot Noir, Central Otago, New Zealand

Half-time (choc) orange

+ Blood orange and hazelnut by Otways Distillery

Mulberries and cream

+ 2024 Ten Minutes by Tractor ‘Sweet Allis’ Muscat, Mornington Peninsula, 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.

Brae