

Autumn – A Sample Menu

Warm infusion of apple and celeriac
Potato gem, lovage and sansho with mountain tomme
+ 2024 Brae x Patrick Sullivan 'Wild Cider', Otways, Victoria

Angasi oyster and golden turnip marinated with cultured citrus and biodynamic cream
Ice plant with dried sake
+ 2022 Nonclares y Prieto 'Tempus Vivendi' Albariño, Rías Baixas, Spain

Dried tomatoes, mussels and saffron
Pumpkin braised with seaweed, shiso and chickpea crisp
+ 2023 Melbourne Sake 'TM' Muroka Nama Genshu, Melbourne, Victoria

Murray cod and king prawn, custacean butter and finger lime
+ 2023 Lethbridge 'Allegra' Chardonnay, Geelong, Victoria

Brae Farm vegetable garden
+ 2023 Occhipinti 'SP68' Moscato di Alessandria/Albanello, Sicily, Italy

Wild shot fallow deer roasted on the bone, eggplant, preserved plum and bitter chocolate
+ 2019 Syrahmi 'Angus' Shiraz, Heathcote, Victoria

Pork jowl barbecued with smoked eel
Duck liver cream, cocoa and pistachio
Black fig 'natural'
+ NV Pennyweight 'La Serena Oloroso', Beechworth, Victoria

Half-time (choc) orange
+ Full Circle Chinotto Gin Liqueur, Middleton, South Australia

Frozen angelino plum, anise myrtle ice cream and quince
+ Mii no Kotobuki 'Mii no Umeshu' Umeshu, Fukuoka, Japan

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