Early Summer Menu + Alcoholic beverage pairing

Warm infusion of apples and celeriac
Potato gem and lovage with aged mountain tomme
+ 2024 Sinapius ‘Close Planted’ Grüner Veltliner, Pipers Brook, Tasmania

Broad beans and school prawns, fig leaf and crustacean butter
King prawn and preserved bullhorn pepper, tomato water and rooibos
+ 2024 Fukuchiyo Shuzō ‘Nabeshima YN’ Junmai Ginjo, Saga, Japan

Baked custard of rainbow trout and saffron glazed with beetroot
Pumpkin braised with seaweed, shiso and chickpea crisp
+ 2018 François Chidaine ‘Moelleux’ Chenin Blanc, Loire Valley, France

Brae Farm vegetable garden
+ 2017 Mount Mary ‘Triolet’ Sauvignon Blanc et al., Yarra Valley, Victoria

Stinging nettle and cremini mushrooms braised with potato and black cabbage
Duck liver, cocoa and pistachio
+ 2021 By Farr ‘Sangreal’ Pinot Noir, Geelong, Victoria

Wild shot fallow deer roasted on the bone, asparagus and garlic from this season and last
+ 2022 Frankland Estate ‘Olmo's Reward’ Cabernets, Frankland River, Western Australia

Pork jowl barbecued with smoked eel
+ 2024 Brae x Patrick Sullivan ‘Wild Cider’, Otways, Victoria

Half-time (choc) orange
+ Brae Farm ‘Rotten Before Ripe’ Medlar Amaro, Birregurra, Victoria

Strawberries and chocolate cream with sorrel ice
+ 2024 Renardat-Fâche ‘Cerdon’ Gamay/Poulsard, Bugey, France

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.