Summer Menu + Composite beverage pairing

Chilled broth of apple and lemon myrtle
Potato gem and lovage with aged mountain tomme
+ Repurposed parsnip and honey kombucha

Broad beans and school prawns, fig leaf and crustacean butter
Radish 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
+ Liquorice root, wakame and Mexican marigold

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

Stinging nettle and summer squash braised with potato
Duck liver, cocoa and pistachio
+ Salted chocolate and chrysanthemum

Aged pekin duck roasted on the bone, grilled onions, turnips and their leaves
+ 2021 By Farr ‘Sangreal’ Pinot Noir, Geelong, Victoria

Half-time (choc) orange
+ Roasted chinotto oranges with warming spices

Frozen berry crumble, coconut and sorrel ice
+ 2024 Patrick Bottex ‘Cerdon – La Cueille’ 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.