

Autumn Menu + Composite beverage pairing

Chilled broth of apple and lemon myrtle

Potato gem and lovage with aged mountain tomme

+ 2024 Brae x Patrick Sullivan 'Wild Cider', Otways, Victoria

Lightly cured prawns, cultured citrus and biodynamic cream

Turnip and preserved bullhorn pepper, tomato water and rooibos

Ice plant and dried sake

+ Cow's milk whey-fermented lemonade

Mal's beans and mussels, clam juice and yellow wine

Pumpkin braised with seaweed

+ Licorice root, wakame and roasted fig

Brae Farm vegetable garden

+ 2015 Mount Mary 'Triolet' Sauvignon Blanc et al., Yarra Valley, Victoria

Stinging nettle and summer squash braised with potato

Duck liver, cocoa and pistachio

+ Salted cocoa and chrysanthemum

Aged pekin duck roasted on the bone, cured golden beetroot, black plum and shiso

+ 2023 Place of Changing Winds 'Between Two Mountains' Pinot Noir, Macedon, Victoria

Half-time (choc) orange

+ Roasted chinotto oranges with warming spices

Frozen berry crumble, chocolate and coconut cream, plum and aniseed myrtle

+ 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.

Brae