

Winter Menu + Alcoholic beverage pairing

Juice of 100 tomatoes

Potato gem and lovage with aged mountain tomme

Lightly cured prawns, cultured citrus and biodynamic cream

Pumpkin braised with seaweed

+ Moriki Shuzo 'Suppin' Rumiko no Sake' Junmai Ginjo, Mie, Japan

Mussels and fennel, clam juice and yellow wine

Radish and preserved bullhorn pepper, tomato water and rooibos

Ice plant and dried sake

+ 2023 Vignerons Schmölzer & Brown 'Thorley' Riesling, Beechworth, Victoria

Brae Farm vegetable garden

+ 2023 Joshua Cooper 'Pyren Vineyard' Sauvignon Blanc, Pyrenees, Victoria

Wild and cultivated mushrooms braised with potato and brassicas

Duck liver, cocoa and pistachio

+ 2021 Clos Cibonne 'Cuvée Caroline' Tibouren, Côtes de Provence, France

Aged Berkshire pork roasted on the bone, sweet potato leaf, pumpkin cream and seeds

+ 2023 Domaine Mee Godard 'Corcelette' Gamay, Beaujolais, France

Half-time (choc) orange

+ 2024 Heroes 'Das Helden' Riesling, Otways, Victoria

Caramelised pear ice cream, black fig, walnut and chicory

+ Saison 'Brae Farm Radicchio' Amaro, Melbourne, 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