Spring

Chilled soup of asparagus and fermented cucumber
Potato gem and lovage with aged mountain tomme
\+ 2023 Domaine de Bellivière ‘Premicés’ Chenin Blanc, Loire Valley, France

Lagrima peas and ruby grapefruit, fig leaf and cultured citrus
King prawn and preserved bullhorn pepper, tomato water and rooibos
\+ 2018 Akishika Shuzo ‘Okushika Yamahai’ Junmai Ginjo, Osaka, Japan

Mussels and globe artichokes, clam juice and yellow wine
Pumpkin braised with seaweed and blood orange
\+ 2024 Brae x Patrick Sullivan ‘Wild Cider’, Otway Hinterland, Victoria

Brae Farm vegetable garden, spring 2026
\+ 2023 Giuseppe Quintarelli ‘Bianco Secco’ Garganega et al., Veneto, Italy

A gentle braise of mushrooms, potato and brassicas
Duck liver, cocoa and pistachio
\+ 2025 Joshua Cooper Merlot et al. Rosé, Central and Western, Victoria

Aged pekin duck roasted on the bone, young garlic and Illawarra plum
\+ 2023 Place of Changing Winds ‘Between Two Mountains’ Pinot Noir, Macedon, Victoria

Citrus and sorrel
\+ 2023 Crawford River ‘Nektar’ Riesling, Henty, Victoria

Half-time (choc) orange
\+ 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 ahead of your visit.

We serve only Australian seafood, always sourced from healthy stocks and from those using fishing and farming methods that minimise harm to our marine and freshwater ecosystems.