

## Summer – A Sample Menu

Fermented cucumber and pickled radish, finger lime and frozen yoghurt  
Prawn and chickpeas with aromatic plants  
Lightly cured scallop, daikon and cultured desert lime  
+ 2023 Melbourne Sake 'KH' Muroka Nama Genshu, Melbourne Victoria

Potato gem and serrano honey with sea urchin  
Baked custard of rainbow trout and saffron glazed with beetroot  
+ 2021 Domaine de Bellvière 'L'Effraie' Chenin Blanc, Loire, France

Pork cheek cooked overnight, spring onion and broad beans  
Pork jowl barbecued with smoked eel  
Sorrel and green pine cone glazed with apple and Brae Farm honey  
+ 2021 Radikon 'Slatnik' Chardonnay/Sauvignonasse, Friuli-Venezia-Giulia, Italy

Murray cod and kohlrabi with mixed myrtle butter sauce  
+ 2021 Envinata 'Palo Blanco' Listán Blanco, Tenerife, Spain

Brae Farm vegetable garden  
+ 2023 Latta 'Decadence' Grenache, Pyrenees, Victoria

Aged Pekin duck roasted on the bone, white turnips and cultured corn  
Duck liver cream cocoa and pistachio  
+ 2022 Cobaw Ridge 'Original Block' Pinot Noir, Macedon Ranges, Victoria

Half-time (choc) orange  
+ Saison 'Artichoke' Amaro, Melbourne, Victoria

Brae Farm summer orchard fruit  
+ 2021 Fighting Gully Road Gros Manseng, Beechworth, 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.