

Summer – a sample menu

Pickled fennel, finger lime and frozen yoghurt
Prawn and chickpea crisp with aromatic plants
Pickled mussels and globe artichoke

+ 2023 Fukuchiyo Shuzo, 'Nabeshima YN' Junmai Ginjo, Saga, Japan

Potato gem and serrano honey with sea urchin
Baked custard of rainbow trout and saffron glazed with beetroot

+ 2021 Domaine de Bellivié re 'L'Effaie' Chenin Blanc, Loire, France

Pork cheek cooked overnight, broad beans and young garlic
Pork jowl barbecued with smoked eel
Sorrel and green pine cone glazed with apple and Brae Farm honey

+ 2018 La Stoppa 'Ageno' Malvasia di Candia Aromatica et al, Emilia-Romagna, Italy

Murray cod and kohlrabi with mixed myrtle butter sauce

+ 2021 Forjas del Salnés 'Lairana' Albariño, Rías Baixas, 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 Joshua Cooper 'Ray-Monde' Pinot Noir, Macedon Ranges, Victoria

Half-time orange

+ Brae citrus sour

Strawberry gum ice cream and frozen passionfruit

+ 2019 Domaine de Durban 'Muscat de Beaumes-de-Venise', Rhône Valley, France

Parsnip and apple

Menus are subject to change. Your daily menu is likely to differ from this example.