

A La Carte

Appellation Oysters, cucumber, Estate Riesling
mignonette (4) \$22

COURSE ONE

‘Mushroom Forestry’ mushrooms, potato and
celeriac tart, toasted yeast and hazelnut ††

Steamed Bass Strait Scallop, Kohlrabi, sauce of its
own roe, verjus and pollen ††

Lakes Entrance Rock Flathead, Sally’s new potatoes,
cucumber and green onion oil

Our Sour Dough Crumpet, Roast chicken dressing,
Parmigiano Reggiano and Main Ridge Truffle

COURSE TWO

Poached Hiramasa Kingfish, roasted cashew,
sesame, carrot and ginger ††

Flinders Island Lamb, green goddess dressing,
cultured yoghurt and broccoli gremolata

Free Range Duck cooked on the bone, chestnut,
kumquat and spelt

Wagyu Beef Cheek, beetroot ‘char sui’, smoked
organic cream and Tyabb horseradish ††

SIDES \$14

Old Tyabb Herb Company mixed leaves and herbs,
black garlic and nut oil vinaigrette

Polenta and parmesan crusted roast potato and
toasted garlic

COURSE THREE

Organic Apple cooked in Chamomile, Brillat
savarin, macadamia polvoron and lemon thyme ††

Goat Milk Yoghurt panna cotta, leatherwood
honey, pistachio, mandarin and saffron

Red Hill Cheese Selection

Point Nepean, carrot marmalade and Mountain
goat blue, spiced pear paste, bitter leaves, hazelnut
and lavoche

*2 Courses - \$75, 3 Courses - \$95
4 Course Tasting Menu \$110*



Tasting Menu

Appellation Oysters, cucumber mignonette (4) \$22
NV Pol Roger Réserve Brut, Epernay, France \$28

Steamed Bass Strait Scallop, Kohlrabi, sauce of its
own roe, verjus and pollen
2019 Paringa Estate 'Pinot Gris', Red Hill South

'Mushroom Forestry' mushrooms, potato and
celeriac tart, toasted yeast and hazelnut
2017 Paringa 'Estate' Pinot Noir, Red Hill South

Poached Hiramasa Kingfish, roasted cashew,
sesame, carrot and ginger
2018 Paringa 'Estate' Chardonnay, Red Hill South

OR

Wagyu Beef Cheek, beetroot 'char sui', smoked
organic cream and Tyabb horseradish
2018 Paringa 'The Paringa' Shiraz

Organic Apple cooked in Chamomile, Brillat
savarin, macadamia polvoron and lemon thyme
2015 Paringa Estate 'Iced Viognier', Red Hill South

4 Courses ~ \$110

Regional Matching Wines ~ \$75

