

For the months of December and January we are offering a 3 course menu for lunch and 4 courses for dinner.

Public Holidays are also a set 4 courses.

The following is an example of the menu from which the chef will choose the dishes on the day.

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

COURSE ONE

The Spring garden, Pynganna cheddar curd, leatherwood honey and pistachio pinwheel

Galette of fermented potato and green onion, bottarga, walnut milk and Yarra Valley roe

Verjus poached Scarlet prawns, white asparagus, brown butter, pollen and pomelo

Yellow fin Tuna crudo, Aleppo pepper, zucchini, smoked tomato vinaigrette

COURSE TWO

Hiramasa kingfish grilled over our vines, beetroot "Char Sui", buttered radishes and lovage

Victorian Snapper, macadamia crust, preserved meyer lemon, scallops and spring peas

Free range Chicken, mushroom forestry teriyaki, spring onion and ginger

Corned Wagyu beef cheek, pot a feu vegetables, tarragon and Tyabb horseradish

COURSE THREE

White chocolate cheesecake, local strawberry, rhubarb and elderflower

Baked Chamomile custard, Red Hill apples, almond and oats

Main Ridge capriole, local honeycomb, hazelnut and sage crumble

3 Courses - \$90, 4 Course Tasting Menu \$110

