

Please note this is a sample menu and subject to change

A LA CARTE

FIRST

Confit of beetroot cured Petuna Ocean Trout (*Tasmania*), light pickled beets, beet mousse & crisps, violet mustard, radish (GF)

Beef from small local farms – oxtail dumplings, consommé, bresaola, smoked shallot

Fraser Island Spanner crab, cucumber, mint, lemon, cucumber consommé (MGF)

Late Spring Harvest – herb pressed pasta, confit duck yolk, stinging nettle & hazelnut ‘pesto’, beans, peas & soft herbs (V)

Sourdough baked fresh on the premises daily using local Powlett Hill biodynamic spelt flour

SECOND

A shared plate for two – Charcoal grilled McIvor pork, (*Tooborac Central Vic.*) croquettes, umeboshi puree, hot pot of Adsum Farmhouse baby kohlrabi (*Glenlyon*), radish, funghi & buckwheat, seasonal pickles, steamed greens (MGF)

Late spring vegetable tart – wild garlic custard, Holy Goat fresh curd, green asparagus emulsion, seasonal herbs, shoots & flowers. Mt. Zero farro, asparagus (V)

Blue Eye Trevalla, Salt Kitchen guanciale, (*Ballarat*) chorizo sauce, saffron & paprika braise of sweet pepper, chorizo, octopus (GF)

Dry aged duck (*Macedon Ranges*) – roast breast, glazed confit leg, Angelica Farm carrots, liquorice, bergamot (GF)

Sher Wagyu (*Ballan*) – braised cheek, char grilled rump, cime di rapa, wasabi, turnips, bone marrow jus (GF)

THIRD

Brillat-Savarin *Ile-de-France, France* – French toast, sultanas, candied walnuts, warm O’Toole honey

‘Aigrette’ of Tête de Moine *Swiss Jura* – medlar jelly, thyme crumble, oat crisp (MGF)

Holy Goat Black Silk *Sutton Grange, Vic, Aus* – nut and grain ‘granola’, Pedro Ximénez gel, lavosh (MGF)

FOURTH

Strawberry, local rhubarb, basil, ‘Ruby Chocolate’ (GF)

Our ‘Peach Melba’ (with apologies to Escoffier) (GF)

Late spring citrus – mandarin mousse & sorbet, anise, citrus salad

Layered chocolate, hazelnut, caramel. Passionfruit sorbet, gel & sauce (GF)

SIDE DISHES

Seasonal greens – sprouting broccoli, rainbow chard, smoked miso butter, garlic crisps (GF)

Trentham Russet potato ‘Paillasson’, thyme salt (GF)

New season’s beans, sweet young garlic butter, Boonderoo walnuts (V) (MGF)

TO FINISH

ST. ALi espresso or selected teas from our list and house made Sweet Indulgences

SIGNATURE MENU

Welcome Plate

Cured Pacific Reef Cobia (Ayr, FNQ)
Green apple, radish, green almond, horseradish (GF)

Hervey Bay Scallop
Steamed dashi custard, warm ponzu dressing, fresh wakame (MGF)

Beef – Brooklands Farms British White (Blampied)
Crisp tendon, tartare, local herbs & flowers. Lemongrass & coriander infused broth (MGF)

Our Powlett Hill spelt sourdough and house churned cultured butter

Limestone Farms soft steamed pullet egg (Yandoit, VIC)
White asparagus, locally foraged morels, brioche crisps, local herbs (MGF)

Milking Yard Farm Chicken (Trentham East, VIC)
Rolled with local herbs & morel powder. Tarragon emulsion, herbed chicken broth, boudin blanc, Tarragon oil (MGF)

Green Hills Farm Lamb (Malmsbury, VIC)
Saddle & sweetbreads. New season broad beans, peas, Vadouvan (MGF)

Wild thyme honey – in two parts

Warm honey mead, lemon & honey drop (MGF)
&
Bees wax sorbet, wild thyme honey mousse, thyme oil, bee pollen, verjuice (MGF)

Coffee, listed teas, house made Sweet Indulgences

VEGETARIAN TASTING MENU

Welcome Plate

Globe artichoke
Adsum Farmhouse new season lettuces, pumpernickel, lovage (MGF)

Chawanmushi
Warm ponzu dressing, Japanese pumpkin, house pickled ginger, fresh seaweed - umi-budō & wakame (MGF)

Meredith goat cheese custard
Tempura new season brassicas, young shoots & herbs, sweet mustard dressing (MGF)

Our Powlett Hill spelt sourdough and house churned cultured butter

Limestone Farms soft steamed pullet egg (Yandoit, Vic)
White asparagus, locally foraged morels, brioche crisps, local herbs (MGF)

Jerusalem artichoke
'One bite' charcoal dumplings, green pear, brown butter, curd, flowering rosemary

Brillat-Savarin Ile-de-France, France
French toast, sultanas, candied walnuts, warm O'Toole honey

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&
Bees wax sorbet, wild thyme honey mousse, thyme oil, bee pollen, verjuice (MGF)

Coffee, listed teas, house made Sweet Indulgences