



La Carte d'été

All our vegetables are sourced locally whenever possible
Flinders tomatoes, Boneo kipfler potatoes, Dromana and Devon Meadows baby green vegetables and lettuce
The olive oil is from Old Cotton Tree Grove in Main Ridge and the flower of salt is from Guérande in France

Les entrées

Soupe du jour, soup of the day

White and green asparagus, lamb sweetbreads, pancetta, toasted hazelnut, fried capers, truffle oil and sage jus
2008 Vouvray, Domaine Marc Brédif, Chenin Blanc, Loire Vallée, France 14

Warm salad of summer vegetables, garden herbs and flowers, tarragon vinaigrette and tomato gazpacho
2008 Muscadet-Sèvres et Maine, Domaine Pierre de la Grange, Loire vallée, France 10

Seared Hervey Bay scallops, garlic snails, garden green peas, du Puy lentils and parsley jus
2009 Domaine Jean-Luc Mader. Pinot Gris à Hunawihr, Alsace, France, 14

Terrine of Gippsland farmed rabbit, pancetta, prune and pistachio with onion marmalade and cornichons
2006 Miceli Pinot Noir Rosé, Arthur Seat, Mornington Peninsula 9

Foie Gras de canard 'Mi-cuit' de Sarlat en Périgord with Sauternes jelly and warm brioche
2007 Tamar Ridge 'Kayena Vineyard' Botrytis Riesling, North Tasmania 12

Les plats

Flinders Tomato tart and French goat cheese, Devon Meadows green, parmesan foam and thyme pesto
2009 Eldridge Estate Sauvignon Blanc, Semillon, Red Hill, Mornington Peninsula, 12

King George whiting, garden artichoke, white and green asparagus barigoule, thyme beurre blanc
2008 Petit Chablis William Fèvres, Chablis, Bourgogne, France 14

Snapper fillet, mini ratatouille, tomato tarte Tatin, chickpea panis and crustacean bisque
2009 Elgee Park 'Family Reserve' Chardonnay, Merricks North, Mornington Peninsula 14

Slow cooked honey glazed pork belly, roasted scampi, baby turnip, oyster mushroom and preserved lemon jus
2007 Miceli 'Lucy's Choice' Pinot Noir, Arthur Seat, Mornington Peninsula 12

Mickleham duck breast, braised fennel, poached white peach, Shoreham honey and star anise jus
2009 Foxey's Hangout 'White Gates' Pinot Noir, Red Hill, Mornington Peninsula 18

Main Ridge Black Angus sirloin, potato galette, green beans, pancetta, garden tarragon Béarnaise sauce
2005 Craig Avon Vineyard, Cabernet Sauvignon Merricks North, Mornington Peninsula 14

Mixed leaf salad 8 Herbed kipfler potatoes 9 Spring green vegetables with toasted hazelnuts 9

Chef de Cuisine Simon Buckley

Les desserts

Poached garden rhubarb, vanilla panacotta, beetroot sorbet, rose water jelly, dehydrated strawberries, pistachio tuile

2006 Coteaux du Layon 'Carte d'Or' Domaine Baumard, Loire Vallée, France 10

2005 Muscat de Beaumes de Venise, Domaine de Coyeux, Beaumes de Venise, Côtes du Rhône, France 12

Main Ridge strawberry minestrone, mild spices, mint, coriander, thyme and tarragon with lemon and basil sorbet

2009 Foxey's Hangout Late Harvest Pinot Gris, Red Hill, Mornington Peninsula 10

2005 Muscat de Beaumes de Venise, Domaine de Coyeux, Beaumes de Venise, Côtes du Rhône, France 12

Caramelised Red Hill apple crêpe, Calvados crème chiboust, green apple sorbet and apple balsamic coulis

Stanton & Killeen Classic Muscat, 12 YO, Rutherglen, Victoria 12

Cavados Boulard 'Grand Solage' 40% Vol, Normandy, France 12

Lady finger caramelized in rum, lime and vanilla, with fresh mango and coconut sorbet

2007 Tamar Ridge 'Kayena Vineyard' Botrytis Riesling, Tamar River, North Tasmania, 12

Campbells 'Liquid Gold' Classic Tokay Rutherglen, Victoria 15

Soft centered Valrhona chocolate biscuit, almond praline anglaise and Tahiti vanilla bean ice cream (20 minutes)

Banyuls 'Les Clos des Paulilles' Domaine du Cape Bear, Côtes du Roussillon, France 10

Sanchez Romate Pedro Ximenez 'Cardenal Cisneros' 12

Les fromages

Selection of three French cheese served with quince paste and Lavoche

Cow milk cheese:

Brillat Savarin, Triple cream from Tournan-en-Brie, south east of Paris

Cantal 'Entre-Deux', six months old cheese from Auvergne, centre France

Bleu de Laqueuille, fresh and creamy blue cheese from the village of Laqueuille in Auvergne, centre France

2005 Craig Avon Vineyard Cabernet Sauvignon, Merricks North, Mornington Peninsula 14

Stanton & Killeen 12 years Old Port Tawny, Rutherglen, Victoria 12

Goat and ewe milk cheese:

Mothais sur Feuille, soft goat cheese from Poitou-Charentes

Fleur du Maquis, Corsican sheep milk cheese sprinkled with thyme, rosemary and juniper berries

Sainte-Maure, mild goat cheese from Touraine, Loire Valley, France

2004 Muscat de Beaumes de Venise, Domaine de Coyeux, Southern Côtes du Rhône, France 11

Campbells 'Liquid Gold' Classic Tokay, Rutherglen, Victoria 15

Les thés et cafés

served with petit fours 5

Special blend from 'Monte coffee' 100% Arabica from Ethiopia and Columbia

English breakfast, Classic Sri lankan broken leaf tea

Earl Grey, large Sri Lankan leaf with fragrant bergamot

Sencha, green tea with its distinctive grassy aroma

Sencha Quince, refreshing green tea with aromatic quince

Gorgeous Geisha, Sencha green tea with flavours of strawberries and cream

Buddhas Tears, hand rolled pearls of green tea and jasmine blossom

Chamomile, soothing and relaxing Egyptian chamomile flowers

Liquorice legs, blend of digestive herbs with a sweet liquorish aftertaste

Refresh, complex herbs combination with stimulating light lemon flavour

Chai, Indian blend of complex, spicy flavour brewed with milk and honey with a sprinkle of cinnamon

Organic peppermint, large leaves with a sparkling green flavour