

# SAINT CRISPIN

## LITTLE BITES

- Snap, crackle and pop 9  
Whipped goats curd, padrón peppers 9  
Curry cauliflower and taleggio croquette 4.5  
Moonlight Flat Oysters - Moonlight Kisses 5  
Moonlight Flat Oysters - Rusty Wire 5.5

**Five course chef's tasting menu 100 / add matching wines +60**  
**Seven course chef's tasting menu 130 / add matching wines +80**

**Two courses 50**

**Three courses 70**

**add Perigord black truffle +20**

## ENTRÉE

Yarra Valley quail, green chilli, peanut, spring onion, rice cracker  
Beetroot & gin cured salmon, smoked eel, horseradish, sour cream, dill  
Sher wagyu tartare, pastrami, ketchup, pickles, mustard, sesame brioche  
Heritage tomatoes, dried olive, red pepper, olive oil, green tomato dressing  
Perigord black truffle, house cured maple bacon, parmesan gnocchi, minestrone +20

## MAIN

Walker's swordfish, aubergine, avocado, capsicum, fennel, white anchovy  
Caramelised duck breast, duck parfait, gizzards, pistachio, young carrots  
Western Plains pork, white pudding, zucchini flower, mustard, dandelion  
Charred broccoli, fermented black garlic, toasted nori, enoki

## SIDES 10

Sara Schreurs radishes, cosberg, buffalo curd  
Corn, jalapeno, red onion, coriander, lime  
Chickpeas, hummus, preserved lemon

## DESSERTS

Tête de moine, melon, raspberry vinegar, nut butter, karkalla  
Strawberries, lemon shortbread, yoghurt, honeycomb, lavender  
Nougatine, toasted milk powder, salted caramel, bitter chocolate  
Wild blackberries, frozen goats milk, ginger, sheep sorrel, meringue

