

Entrée

Wine suggestion

BLUE SWIMMERS - 25

Avocado, pickled cucumber, smoked aioli, Nasturtium cream, salt and vinegar apple chips

2010 Stoniers Sparkling Brut
Merricks - Mornington Peninsula - 14

BABY CALAMARI - 22

Fried calamari, seaweed, garlic purée, pickled beetroot, red wine reduction

2011 Point Leo Road Pinot Noir
Red Hill - Mornington Peninsula - 13

PROSCUITTO - 24

Pickled onion, mustard cream, caper berries, cornichons, honey gel, horseradish dust, croutons

2013 Château Riotor, Côtes de Provence Rosé
Mourvèdres, Cinsault, Grenache, syrah - 12

QUAIL - 25

Roasted quail, carrot gel, rice cream, pea purée, green mango, Red Hill cherry reduction

2014 Paradigm Hill Riesling
Merricks - Mornington Peninsula - 14

HEIRLOOM BEETROOTS (v) - 22

Red witlof, celery, pickled daikon, basil yoghurt, beetroot crackling

2013 Alta Vineyard Sauvignon Blanc
South Australia - 12

GNOCCHI (v) - 22

Ricotta gnocchi, Jerusalem artichoke purée, chestnut, mushroom, baby leeks, parsnip crisps

2013 Sancerre 'Domaine des Grosses Pierres'
Sauvignon Blanc, Loire Vallée, France - 16

(v) All vegetarian dishes are available as an entrée or as a main course - 35

Main

PORT PHILLIP BAY SNAPPER - 39

Snapper fillet, capsicum purée, zucchini ribbons, chorizo crisp, black garlic purée

2013 Elgee Park 'Reserve' Chardonnay
Merricks North, Mornington Peninsula - 17

OTWAY PORK BELLY - 39

Seared Atlantic scallops, Spicy tomato, sautéed corn kernels sofrito, caramelized apple

2014 Foxey's Hangout Pinot Gris
Red Hill - Mornington Peninsula - 12

AYLESBURY DUCK BREAST - 39

Smoked barley, pickled onion petals, tumeric coconut cream, passion fruit jus, curry foam

2011 Domaine Hudelot-Noëllat 'Pinot Noir'
Côte de Beaune - Bourgogne - France - 19

FLINDERS ISLAND LAMB SHOULDER - 39

Slow cooked shoulder, sautéed estate wild mushrooms, bok choy, pumpkin espuma, lamb jus

2010 Pax Hill Estate 'Master's Mess' Shiraz
Mount Martha - Mornington Peninsula - 17

Young green leaf salad - 9

Herbed kipfler potatoes - 10

Baby green vegetables, toasted almonds - 10

Dietary requirements: all dishes can be prepared gluten free and nut free

A surcharge of 2% applies to American Express Card transactions

Dessert - 18

Wine suggestion

BANANA

Caramelised banana, cinnamon churros, smoked banana icecream and candied bacon

2011 Foxey's Hangout, Late Harvest Pinot Gris - 12
Red Hill – Mornington Peninsula

QUINCE

Estate quince, chesnut mousse, fennel meringue, pomegranate jelly, roquefort icecream

2011 Domaine de la Pigeade - 10
Muscat de Beaumes de Venise, Côtes du Rhône, France

RED HILL OCHARD SALAD

Apple, pear, figs, mulled wine broth, raisins, rye crumble, wheat ice cream

2010 Tamar Ridge Botrytis Riesling - 14
North Tasmania

VALRHONA CHOCOLATE 'GUANAJA' 70% CACAO

Chocolate macaron, cardamon cream, praline chocolate mousse, hazelnut dacquoise

Pedro Ximenez, Romate 'Cardenal Cisneros' - 14
Mas Amiel 15 Years old Fortified, Maury, France - 15

Fromage

Selection of French cheese served with quince paste dry figs and Lavoche

Selection of two cheese - 22 - Selection of three cheese - 29 - Selection of four cheese - 35

COW'S MILK CHEESE

Langres 'Chalancey' soft, creamy cheese from Bourgogne, France

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

Bleu d 'Auvergne, soft, creamy blue cheese from Auvergne, France

2012 Stumpy Gully Cabernet Sauvignon - 12
Stanton & Killeen - 12 years Tawny Port, Rutherglen - 14
Mas Amiel, '15 Years' Fortified Maury, France - 15

GOAT'S MILK CHEESE

Crottin d'Antan, full flavor small goat cheese from Poitou, Loire Valley, France

Sainte-Maure, charcoal dusted fresh goat cheese from Touraine, Loire Valley, France

Mothais sur Feuille, soft goat cheese from Poitou-Charentes, Loire Valley, France

2010 Tamar Ridge Botrytis Riesling, Tasmania - 14
Stanton & Killeen - 12 years Muscat, Rutherglen - 14
2003 Muscat de Rivesaltes - Singla - Southwest France - 14