

Polperro

Tour Menu

Let us take you on a tour of our menu

First

Nitro caramel popcorn, chilli, guanciale, salt bush

Ōra King salmon, goats curd, grape, carrot, caviar, nori

Charred corn arancini, jalapeño, ricotta, lemon, avocado

Even Keel, "Méthode Champenoise" Rosé, Mornington Peninsula, VIC

Second

Seven Creek wagyu bresaola, peppers, juniper, sherry

Pork belly, celeriac, avocado, mustard seeds, apricot

2017 Polperro Fumé Blanc, Shoreham, VIC

Third

Beef short rib, molasses, purple daikon, smoked eggplant, beetroot

Spiced pumpkin, wild rice, basil, sriracha yoghurt, cumin

2017 Polperro Pinot Noir, Mornington Peninsula, VIC

Fourth

Yuzu, white chocolate, pineapple sage

Yoghurt parfait, grapefruit jelly, white chocolate crunchy

NV Braithrean, Cane Cut Viognier, Port Phillip Bay, VIC

*Tour menu \$85 / with paired wines \$140
2 guests minimum*