

*This winter we are celebrating great wine,
our Polperro farm & the regions of Victoria*

VINEYARD DINING

CANAPE

Pumpkin, grape juice dew
Brined mackerel cake, fermented lime
Crystal Bay prawns, lemon aspen
Duck liver, rosella, hazelnuts

FIRST

Free range chicken wing, spiced tamarind ketchup
Polperro farm cauliflower, fennel jam
Jerusalem artichoke, cabbage cigars
New season pine mushrooms, fungi porridge

SECOND

Swordfish and ocean trout mosaic, buttered leeks
Spigarello kale, gruyere

THIRD

Flinders Island lamb, molasses jus
Pomme purée
Radicchio, pickled radish, kitul vinaigrette

FOURTH

Burnt white chocolate, estate apple, yuzu, figs

GAYAN PIERIS : KITCHEN / KENNY ARANILLA : KITCHEN / NICK MONAGHAN : FARM

DINING MENU \$130 / DRINKS PAIRING \$80