

Polperro

ORGANIC FARM HARVEST /

About a kilometre from your table, as the crow flies, lies Polperro Farm. It's a certified organic, bio-dynamic, small-scale regenerative farm. Or to put it more simply: we care as much about what we put into those fertile clay soils of the Mornington Peninsula hinterland as what we get out of it.

Farmer Nick —an ex-chef himself— works hand-in-hand with our Executive Chef Gayan in the creation of his menus. A dish may germinate in the field but the first inkling of Chef's "shopping list" starts up to 12 months in advance: planning what to sow, preparing beds, germinating seeds, cover cropping, transplanting.

We grow from our own saved seedbank while championing heirloom varieties and interesting cultivars. And as any gardener will tell you, there's nothing like nurturing an ingredient from seed to harvest to ensure it will be prepared in a way that honours its integrity.

This beautiful collaboration between Gayan & Nick ensures produce is harvested at its peak and eaten at its peak. In high summer we're able to supply up to 90% of our own fresh producer, slowing to about half in the winter.

We hope you enjoy the menu, a celebration of the land and the nourishment it provides.

VINEYARD DINING

CANAPE

Hokkaido scallops, smoked Victorian eel, burnt scallions, iceplant
Our farm pumpkins, wild onion, crème fraîche
Paroo Darling Kangaroo, carrot & ginger relish, coriander
Duck liver parfait, macadamia, rosella

FIRST

Berkshire pork belly, bone broth, wild garlic
Chicken & avocado toast, aged Gruyère
Mooloolaba swordfish, caviar, wasabi oil, parsnips
Polperro Farm day's harvest, stracciatella

SECOND

Barbequed Port Hedland scampi, SA cuttlefish, lightly curried corn, Amma's sambol
House bread, curry leaf butter

THIRD

Gippsland lamb neck, caramel jus
Salt fermented spuds, confit shallots
Spring leaves, native herbs, aceto balsamico

FOURTH

Spiced Ceylon tea semifreddo, dark chocolate, Polperro honeycomb