

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

Pacific Water Oysters, dessert lime, sea parsley, saltbush
Paroo Darling kangaroo sirloin, red vein sorrel, tamarind ketchup
Main Ridge Dairy cashmere, wattleseed lavosh, black figs, mustard cress
Southern Rock lobster, smoked Victorian eel, Yarra Valley salmon caviar, ice plant

FIRST

Chawanmushi, free-range chicken, umami broth, koshihikari rice, chicken fat
Late summer heirloom carrots, avocado, compressed cucumber, chilli salt
Mooloolaba swordfish, flying fish roe, wasabi oil, parsnips
Polperro Farm day's harvest, caramalised yoghurt, kithul vinaigrette

SECOND

Corner Inlet Rock Flathead, lightly-curried chard, Harry's Flinders mussels
House bread, curry leaf butter

THIRD

Fourteen day dry-aged Central Victorian duck, plum jus
Salt fermented spuds, confit shallots
Garden leaves, native herbs, aceto balsamico

FOURTH

Mandarin, passionfruit, Geraldton wax, lemon verbena, coconut

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

DINING MENU \$140

SOMMELIER PAIRING \$100 / WINE PAIRING \$80 / NON-ALCOHOLIC PAIRING \$50