

LEVANT

4 COURSES \$115
WITH MATCHED WINES +\$50

2018 Estate M^elange Traditionnel Blanc
House made breads and dips

Duck parfait, Ros^e jelly, pickled kohlrabi,
torched mandarin, grilled breads

2019 Estate Chardonnay

Free range charcoal chicken, farrouj meshwi,
saffron butter, pickled zucchini, radish

Crisp gem lettuce, lavosh, sumac, pickled onion,
pomegranate muscatel vinaigrette

2019 Estate Pinot Noir

Turkish beef manti, confit fennel, sujuk,
harissa butter, sweet carrot, labne

Pepita crumbed pumpkin, pekmez glaze,
walnut cream, candied walnuts, pickled pumpkin

2020 Estate M^elange Botrytis

Hazelnut semifreddo, baklava crisp, white chocolate,
local strawberries, rosewater syrup

ESTATE

5 COURSES \$150
WITH MATCHED WINES +\$50

2018 Estate M^elange Traditionnel Blanc
House made breads and dips

Duck parfait, Ros^e jelly, pickled kohlrabi,
torched mandarin, grilled breads

2019 Estate Chardonnay

Free range charcoal chicken, farrouj meshwi,
saffron butter, pickled zucchini, radish

Crisp gem lettuce, lavosh, sumac, pickled onion,
pomegranate muscatel vinaigrette

2019 Estate Pinot Noir

Turkish beef manti, confit fennel, sujuk,
harissa butter, sweet carrot, labne

Pepita crumbed pumpkin, pekmez glaze,
walnut cream, candied walnuts, pickled pumpkin

2018 Estate Cabernet Sauvignon

Charcoal Yarra Valley gin pig cutlet,
burnt granny smith, saltbush,
cassis, hazelnut butter

Beer battered fries, red aleppo, batata harra aioli

2020 Estate M^elange Botrytis

Hazelnut semifreddo, baklava crisp, white chocolate,
local strawberries, rosewater syrup

FAMILY Paddock

6 COURSES \$200
WITH MATCHED WINES +\$100

2016 Estate Sparkling Ros^e
Oscietra caviar 'bump'

House made breads and dips

Oyster crackers, taramasalata, dill, cracked pepper
Black truffle and parmesan chickpea chips
Olasagasti anchovy toast, tomato salsa

2018 Estate M^elange Traditionnel Blanc

Lakes Entrance John Dory, fennel cream,
Coldstream brussel sprouts, sujuk

2018 Katherine's Paddock Chardonnay

Truffled goat's curd cappelletti, raisin, pine

2017 Colleen's Paddock Pinot Noir

Macedon Ranges free range duck breast, chestnut,
Davidson's plum arak jam, mountain ash

Pepita crumbed pumpkin, pekmez glaze,
walnut cream, candied walnuts, pickled pumpkin

2017 Samantha's Paddock M^elange Traditionnel

120gm Sher Wagyu 8-9+ Sirloin
celeriac, red wine shallots, bush tomato pepper,
bone marrow bordelaise

Beer battered fries, red aleppo, batata harra aioli

2017 Melissa's Paddock Syrah

Blood orange chocolate cake, milk chocolate,
salted caramel tahini ice cream

