

# CHEF'S TABLE MENU

2 COURSE 79

3 COURSE 94

Our menu has been created to enhance and complement our wines and capture the adventurous spirit of Chandon. Taking inspiration from local produce and our French heritage and infused with the vibrant flavours of our sister Chandon estates in Argentina, Brazil, California, China, and India.

## TO START ADDITIONAL

TARAMASALATA OF YARRA VALLEY SALMON CAVIAR,  
HOUSE MADE PITA +26

WHIPPED LOCAL GOATS' CHEESE WITH SOFT HERBS AND  
LAVOSH <sup>V</sup> +16

AUSTRALIAN PROSCIUTTO, PICKLED VEGETABLES (100G)  
GFDF +18

FRESH AUSTRALIAN OYSTERS, YUZU DRESSING AND FRESH  
LEMON G DF +6 EACH

*ADD YARRA VALLEY SALMON CAVIAR +10 FOR 10 GRAMS*

## ENTRÉE CHOOSE ONE

SEARED SHARK BAY SCALLOPS WITH SPICED CARROT,  
BURNT ALMOND AND CURRY LEAF BUTTER <sup>GF</sup> (+5)

FRIED ZUCCHINI FLOWERS STUFFED WITH A CASHEW, MINT  
AND LEMON CREAM <sup>GF VGN</sup>

TUNA CEVICHE WITH LECHE DE TIGRE, AVOCADO, SWEET  
POTATO AND RED ONION <sup>G,DF</sup>

STONE AND CROW GALACTIC CHEESE AND BEETROOT TART,  
BALSAMIC, HAZELNUTS AND ROCKET <sup>V</sup>

## MAIN CHOOSE ONE

ASPARAGUS AND PEA RISOTTO WITH BURRATA, CRESS OIL AND  
PESTO ROSSO <sup>V GF</sup>

BARRAMUNDI, KIPFLER POTATO, GREEN BEANS, CHERRY  
TOMATOES, FREE RANGE EGG AND TAPENADE <sup>GFDF</sup>

ROASTED ROARING FORTIES LAMB RUMP, ZUCCHINI  
BABAGANOSH, PEPPERS, FETA AND SPINACH FILO,  
TOASTED WALNUTS

GRILLED FIVE SPICE GLAZED BRISBANE VALLEY QUAIL,  
POLENTA, SHAVED FENNEL, HEIRLOOM TOMATO SALAD <sup>GF</sup>  
DF

## SIDES

CHIPS, HERB SEA SALT, HOUSE MADE SMOKEY TOMATO  
KETCHUP <sup>GF VGN</sup> +12

SMASHED CUCUMBER AND BUTTER LETTUCE SALAD WITH  
PICKLED RED ONION <sup>VGN GF</sup> +12

CHARRED BROCCOLI, CAULIFLOWER SALAD, BULGUR  
AND QUINOA SALAD WITH BAHIA SPICED YOGHURT, MINT  
AND RADISH <sup>GFA V DFA</sup> +14

## DESSERT CHOOSE ONE

CARAMEL PECAN SLICE WITH COCONUT LABNEH AND LIME  
VEGAN <sup>GF</sup>

MANGO AND RASPBERRY ICE-CREAM SANDWICH, LEMON  
MYRTLE CRÈME ANGLAISE

CHOCOLATE AND OLIVE OIL CAKE, TASMAN SEA SALT,  
VANILLA DOUBLE CREAM, ORANGE MACERATED  
STRAWBERRIES AND PINOT SHIRAZ GEL <sup>GF</sup>

CHEESE – CHOOSE ONE FROM A SELECTION OF  
ARTISAN CHEESES, BOTH LOCAL AND INTERNATIONAL  
SERVED WITH LAVOSH, CRACKERS, TOASTED WALNUTS  
AND SPRITZ MARMALADE <sup>GFA</sup>

*ADDITIONAL CHEESE +10*

## WINEMAKER'S SELECTION

LET US GUIDE YOUR TASTING WITH A SELECTION OF  
SEASONAL AND CELLAR EXCLUSIVE WINES. ONE HALF  
GLASS PRESENTED WITH EACH COURSE

3 WINES 28

4 WINES 33

VEGETARIAN <sup>V</sup> VEGAN AVAILABLE <sup>VA</sup>  
GLUTEN FREE <sup>GF</sup> GLUTEN FREE AVAILABLE <sup>GFA</sup>  
DAIRY FREE <sup>DF</sup> DAIRY FREE AVAILABLE <sup>DFA</sup>  
VEGAN <sup>VGN</sup>

PLEASE INFORM STAFF OF ALLERGIES  
NO SPLIT BILLS  
15% PUBLIC HOLIDAY SURCHARGE APPLIES