

# CHEF'S TABLE MENU

2 COURSE 79  
3 DESSERT 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

<b>YARRA VALLEY SALMON CAVIAR TARAMASALATA, HOUSE MADE FOCACCIA</b> <small>DF</small>	26
<b>AUSTRALIAN PROSCIUTTO (100G), PICKLED VEGETABLES</b> <small>GF DF</small>	18
<b>NATURAL PACIFIC OR ROCK OYSTERS (MIN 3)</b> <small>GF DF</small>	6 <sup>EA</sup> 7 <sup>EA</sup>
<b>ADD GREEN CHILLI, CORIANDER AND FRIED SHALLOT DRESSING OR TRADITIONAL MIGNONETTE</b> <small>GF DF</small>	2
<b>ADD YARRA VALLEY SALMON CAVIAR 10G</b> <small>GF DF</small>	10

## ENTRÉE CHOOSE ONE

<b>BUTTERNUT PUMPKIN, CHICKPEAS, CARAMELISED SHALLOT, FENNEL AND CHESTNUTS</b> <small>VGN GF</small>
<b>WAGYU BEEF TATAKI, SPRING ONION, SZECHUAN PEPPER AND SESAME SEEDS</b> <small>GF DF</small>
<b>STEAMED LOCAL MUSSELS, LIME, LEMONGRASS, GINGER, CORIANDER AND COCONUT</b> <small>GF DF</small>
<b>BLUE EYE CEVICHE, LECHE DE TIGRE, SWEET POTATO, AVOCADO AND CORIANDER</b> <small>GF DF</small>

## MAIN CHOOSE ONE

<b>ROAST WIMERRA DUCK BREAST, BRUSSEL SPROUTS, POTATO PURÉE, BABY CARROTS WITH PINOT SHIRAZ GLAZE</b> <small>GF</small>
<b>MARKET FISH, MALABAR CURRY, KARKALLA, MACADAMIA AND SAFFRON RICE</b> <small>GF DF</small>
<b>GNOCCHI, ROASTED LOCAL MUSHROOMS, STAR ANISE JUS, PRESERVED ZUCCHINI AND GOATS' CURD</b> <small>V VA</small>
<b>OTWAY PORK TENDERLOIN, PEAR, LEEK, CABBAGE WITH PEPPER BERRY SAUCE</b> <small>GF</small>

## SIDES ADDITIONAL

<b>CHIPS, HERB SEA SALT, GRAIN MUSTARD AIOLI</b> <small>GF V</small>	12
<b>BROCCOLINI, AVOCADO BUTTERMILK DRESSING, ALMONDS</b> <small>GF VA</small>	14
<b>SMASHED CUCUMBER AND BUTTER LETTUCE SALAD WITH PICKLED RED ONION</b> <small>VGN GF</small>	12

## DESSERT CHOOSE ONE

<b>VALRHONA CHOCOLATE GANACHE, HAZELNUT PRALINE AND PASSION FRUIT</b> <small>VGN GF</small>	
<b>BURNT BUTTER RHUBARB FINANCIER WITH LEMON BASIL GEL</b> <small>GF V</small>	
<b>CHOOSE ONE FROM OUR SELECTION OF ARTISAN CHEESES SERVED WITH CRACKERS, SPRITZ MARMALADE, WALNUTS, PEAR</b> <small>GFA</small>	
<b>ADDITIONAL CHEESE</b>	8

## WINEMAKER'S SELECTION

LET US GUIDE YOUR TASTING WITH A SELECTION OF SEASONAL AND CELLAR EXCLUSIVE WINES.

ONE HALF GLASS WITH EACH COURSE

<b>3 WINES</b>	28
<b>4 WINES</b>	34

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