

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 ^V +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 ^{GF}(+5)

GLOBE ARTICHOKE, BRAISED GREEN LENTILS, FRESH
HERB AND TOMATO SALSA ^{VEGAN GFDF}

TUNA CEVICHE WITH LECHE DE TIGRE, AVOCADO, SWEET
POTATO AND RED ONION ^{G,DF}

STONE AND CROW GALACTIC CHEESE AND BEETROOT
TART, BALSAMIC, HAZELNUTS AND ROCKET ^V

MAIN CHOOSE ONE

ASPARAGUS AND PEA RISOTTO WITH BURRATA, CRESS OIL
AND PESTO ROSSO ^{VGF}

BARRAMUNDI, KIPFLER POTATO, GREEN BEANS,
CHERRY TOMATOES, FREE RANGE EGG AND TAPENADE ^{GF}
^{DF}

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

GRILLED FIVE SPICE GLAZED BRISBANE VALLEY QUAIL,
POLENTA, SHAVED FENNEL, HEIRLOOM TOMATO SALAD
^{GFDF}

SIDES

CHIPS, HERB SEA SALT, HOUSE MADE SMOKY TOMATO
KETCHUP ^{GF VGN} +12

SMASHED CUCUMBER AND BUTTER LETTUCE SALAD WITH
PICKLED RED ONION ^{VGN GF} +12

CHARRED BROCCOLI, CAULIFLOWER SALAD, BULGUR AND
QUINOA SALAD WITH BAHIA SPICED YOGHURT, MINT AND
RADISH ^{GFA V DFA} +14

DESSERT CHOOSE ONE

CARAMEL PECAN SLICE WITH COCONUT LABNEH AND LIME
^{VEGAN GF}

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 ^{GF}

CHEESE BOARD - SELECTION OF THREE ARTISAN
CHEESES (LOCAL AND INTERNATIONAL) WITH LAVOSH,
CRACKERS, TOASTED WALNUTS AND SPRITZ MARMALADE
^{GFA}

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 ^V VEGAN AVAILABLE ^{VA}
GLUTEN FREE ^{GF} GLUTEN FREE AVAILABLE ^{GFA}
DAIRY FREE ^{DF} DAIRY FREE AVAILABLE ^{DFA}
VEGAN ^{VGN}

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