

Please note this is a sample menu and subject to change

A LA CARTE

FIRST

Chestnut gnocchi, ragout of forest mushrooms, sage, truffled pecorino (V)

Southern bluefin tuna, smoked avocado, shiso & radishes from the farm, furikake (MGF)

Milking Yard Farm chicken rolled with farm herbs, broth, tarragon emulsion & oil (GF)

Abrolhos Island scallops, cauliflower, pine nuts, lemon, golden raisins (GF)

Sourdough baked fresh on the premises daily using local Powlett Hill biodynamic spelt flour

SECOND

Pithivier & cocotte of today's freshly harvested vegetables from our farm, Pyengana cheese sauce (V)

Corner Inlet John Dory, Portarlinton mussels, tomato jam, warrigal greens & vegetables from our farm (MGF)

Buttermilk cooked loin of Black Berkshire pork, roast belly, chicharrón, whey poached grelot onion, mustard & quince (GF)

Sher Wagyu – slow cooked cheek, charcoal grilled rump, red pepper harissa, king brown mushroom, black garlic, sweet Tropea onions, bone marrow jus (GF)

THIRD

Brillat-Savarin *Ile-de-France, France* – French toast, sultanas, candied walnuts, warm O'Toole honey

'Aigrette' of Tête de Moine *Swiss Jura* – our crabapple & elderberry jelly, thyme crumble, oat crisp (MGF)

Holy Goat Black Silk *Sutton Grange, Vic, Aus* – nut & grain 'granola', Pedro Ximénez gel, lavosh (MGF)

FOURTH

Peanut butter, black sesame, caramel, banana (GF)

'The Apple' (GF)

Local plums, yoghurt parfait, farm sorrel, roasted plum sorbet

Layered chocolate, hazelnut, caramel, passionfruit sorbet, gel & sauce (GF)

SIDE DISHES

Trentham Russet potato 'Paillasson', thyme salt (GF)

From our farm

Autumn greens, smoked miso butter, garlic crisps (GF)

Musquée de Provence pumpkin, pumpkin seed dukkah, garlic yogurt (GF)

TO FINISH

ST. ALI espresso or selected teas from our list & house made Sweet Indulgences

SIGNATURE MENU

Welcome Plate

Hiramasa, white kimchi

Kimchi cured Kingfish (Port Lincoln), mustard leaves, white kimchi 'consommé', pear (GF)

Sweet corn, spanner crab

Corn custard, crab, warm mustard emulsion, house crumpets (MGF)

4g caviar supplement 30

Petuna ocean trout, young fennel

Confit trout (Tasmania), nasturtium puree, leaves, buds & flowers, sabayon, trout roe (GF)

Our sourdough (Powlett Hill spelt flour) & house churned cultured seasonal butter

Shark fin melon & Lakes Entrance bug dumplings

Smoked pork broth, celtuce from our farm, lion's mane mushroom

Dry aged Milla's duck

Roast breast, carrot, liquorice (GF)

Green Hills Farm lamb

Loin & neck, Violetta di Firenze eggplant, red amaranth & warrigal greens (MGF)

Fig harvest – in two parts

*Fig leaf ice cream & fig compote 'cornetto' (MGF)
&*

Olive oil parfait, candied roasted figs & almonds, elderberry sorbet (MGF)

Coffee, listed teas, house made Sweet Indulgences

THE ART OF THE VEGETABLE

Welcome Plate

Farm beans & flowers

Ajo blanco, preserved lemon, garlic

Sweet corn custard

Pickled & grilled corn, shaved young corn, warm mustard emulsion, house crumpets (MGF)

Warm Meredith Chevre

Cucumber vichyssoise, whey fermented cucumber, olive tuile, black olive crumble (MGF)

Our sourdough (Powlett Hill spelt flour) & house churned cultured seasonal butter

Shark fin melon & smoked tofu dumplings

Shiitake broth, radish, celtuce from our farm, lion's mane mushroom

Heirloom beets

Black barley, elderflower vinegar, sheep's milk yogurt, elderberry vinaigrette (MGF)

Brillat-Savarin Ile-de-France, France

French toast, sultanas, candied walnuts, warm O'Toole honey

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