

AO

Chef Series

Monday 14 - Wednesday 16 Jan

SIMONE ZANONI

STARTERS TO SHARE

Roasted Langoustine with Mostarda from Cremona.

Crab meat with red pepper ice cream

Saffron arancini with tuna tartar

FIRST COURSE

Onion Tart with cacio-pepe gelato

SECOND COURSE

Braised veal tortelli with sauge reduction

THIRD COURSE

Pan-fried sole with vinaigrette sauce

FOURTH COURSE

Marinated pineapple Carpaccio and sorbet Lemon cheese cake



Menus are subject to change



Thursday 17 - Saturday 19 Jan

ALEJANDRO SARAVIA

FARMER'S DAUGHTERS - WANDERING VICTORIA'S COAST

Chef Alejandro Saravia brings us the best of Victoria with his passion for our coastline and delicious, fresh and sustainable seafood.

The menu is a sharing feast of the best offerings from the Pacific Ocean and our regional lakes and rivers.

THE MENU

Welcoming refreshment and snack

STEP 1

Seaweed bread, Port Phillip Bay pickled mussels, whipped eel.

STEP 2

Lakes Entrance preserved sardines, Yarra Valley farm caviar, sour yoghurt, coriander oil.

Baw Baw smoked alpine trout, mountain pepper, warrigal greens.

Walk by the ocean - palate cleanser

STEP 3

Infinity Blue barramundi, charred radicchio, green lip abalone, summer herbs.

Spring garlic, savoy cabbage, aromatics
Green asparagus, green peas, whey sauce

STEP 4

Neptune's treasure box

*Menu includes matching wines from Gippsland specially selected by wine-maker Justin Jenkins from Fleet Wines.



*Every customer will receive a gift bag with specially curated Gippsland produce



Wednesday 23 - Friday 25 Jan

DUNCAN WELGEMOED

CANAPES (TRAY PASSED)

Wine: NV Grey-Smith Blanc de Blancs, Mt Gambier
Grilled Yabbies and rouille
Cucumber tea sandwiches
Coffin bay oysters with finger limes and pepper oil

COURSE 1 (SHARED SERVED WITH PICKLES AND RADICCHIO)

Wine: 2017 Murdoch Hill Pinot Noir, Adelaide Hills
Mayura station Waygu 9+ Bresaola with toum,
citrus and triple cooked beetroot

COURSE 2 (SHARED - SERVED WITH FLATBREAD)

Wine: 2017 Murdoch Hill Chardonnay, Adelaide Hills
Grilled Goolwa Pippies with fermented chilli and sea parsley

COURSE 3 (SHARED)

Wine: 2016 Murdoch Hill "Landau" Syrah, Adelaide Hills
Braised Organic greens and anchovy sauce
Slow roasted rib of beef, garlic shoots and hot mustard
Ngeringa farm salad, pickled peaches and camel feta

DESSERT

Wine: 2016 Murdoch Hill "Halfway Block" Sauvignon Blanc, Adelaide Hills
Eaton mess tart

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Sunday 20 - Tuesday 22

JACQUES REYMOND

ON ARRIVAL

Tasmania Pacific oysters, yellow fin tuna tartare, crème fraîche wakame
Cherry vine tomato baked with snails and garlic butter, crispy panko
NV Piper-hediseck Brut Champagne (Champagne, France)

MENU DEGUSTATION

Tian of Noosa spanner crab, avocado, tomato chilli jam,
compressed cucumbers
2016 Domain A Stony Vineyard Sauvignon Blanc (Coal River Valley, Tas.)

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Deep sea groper en croûte, Petuna Ocean trout mousse,
King brown mushrooms, a sauce champagne
2018 Giant Steps Chardonnay (Yarra Valley, Vic.)

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Revisited Pekin duck a l'orange, black rice with dried grapes and cranberries,
a glossy orange sauce
2017 Dalrymple Pinot Noir (Coal River Valley, Tas.)

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Whole Edel de Cleron with Lustau Light Fino Jarana
Bûche de chevre in paper tree bark with confit garlic and wild thyme
Lustau Light Fino Jarana NV (Jerez, Spain)

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Martini of bittersweet chocolate, Queensland rum and espresso jelly,
vanilla Chantilly, caramelised rice puffs
NV Lustau Pedro Ximinez Sherry (Jerez, Spain)

