

Vue de Monde



Chefs Tasting Menu

Summer vegetables cooked in paperbark with eggplant and eucalyptus

Raw Flinders Island lamb with peas, finger lime and lemon myrtle

Paperbark smoked green asparagus from Jonella farm with seaweed and Rusty wire oyster
Moonlight flat rusty wire oyster with Jonella farm asparagus and salted ribberries

Kingfish, clams, green tomato, and lemon aspen

Schultz dairy milk curd with broad beans, rosella flowers and lilly pillies

Mud crab with pickled kohlrabi, daisies and squid ink
Mud crab snags with kohlrabi coleslaw and tarragon emulsion

Damper but not damper

Marron with corn and Geraldton wax
Marron head with fermented pea and kelp

Davidson plum sorbet with celery and apple

Kangaroo with muntari berries, pine and beetroot

David Blackmore striploin with buttermilk, horseradish and fermented truffles

Trolley of cheese

Roasted marshmallows

Chocolate soufflé with espresso ice cream

Yarra Valley cherries, cultured cream and elder flower

Summer melons and Four Pillars gin