

*Vue de Monde*



### **Chef Tasting Menu**

Seasonal vegetables smoked in paperbark with eggplant and eucalyptus

Peas, clams and macadamia miso

Moonlight Flat Clair de Lune oyster with lemon myrtle

Kingfish with oyster emulsion, kale and macadamia

Mud crab with native pesto and koji

Mud crab snags with kohlrabi and tarragon

Marron with jerusalem artichoke and geraldton wax

Marron head with jerusalem artichoke and desert lime

Damper but not damper

Potato, smoked eel, watercress and Yarra Valley salmon roe

Davidson plum sorbet

Suckling pig with cabbage

Dry aged duck with leather wood honey, leek, and desert lime

Trolley of cheese

Roasted marshmallow

Chocolate soufflé with espresso ice cream

Jasmine milk ice cream with charred rhubarb and native muntries

Strawberries with preserved meyer lemon

Coconut and wattle seed slice