

*Vue de Monde*



**Chefs Tasting Menu  
February 2018**

Summer vegetables in paperbark with eggplant and eucalyptus

Raw Flinders Island lamb with spring peas and finger lime

Moonlight Flat rusty wire oyster with lemon myrtle

Bonito, clams, green tomato, lemon aspen

Mud crab with pickled kohlrabi, marigold and squid ink

Mud crab snags with kohlrabi coleslaw and tarragon emulsion

Marron with corn and Geraldton wax

Marron head with sweet corn and kelp

Jonella farm baby corn cooked in marron brown butter

Damper but not damper

Barramundi with roasted koji, sea herbs and desert lime

Heirloom tomatoes, strawberries and smoked beef fat

Davidson plum sorbet

Kangaroo with fermented capsicum, quandongs and preserved white asparagus

Dry aged duck roasted with leatherwood honey, muntari berries and beetroot

Trolley of cheese

Roasted marshmallow

Chocolate soufflé with espresso ice cream

Raw Macadamias, plum & cultured cream