

*Vue de Monde*



### **Chefs Tasting Menu**

Eggplant with eucalyptus, wattle seed pollen and emu jerky

Raw Flinders Island lamb with spring 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

Port Philip Bay scallops with blue lip mussels, spring shoots and flowers

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

Mud crab with kohlrabi, marigold and shellfish nage

Mud crab snags with mushroom ketchup and onions

Beer and fennel bread with aged cultured butter

Barramundi with smoked koji, sea herbs and desert lime

Davidson plum sorbet and celery

Kangaroo with muntari berries, pine and red cabbage

David Blackmore wagyu ribeye with buttermilk, horseradish and fermented truffles

Trolley of cheese

Roasted marshmallows

Chocolate soufflé

Beetroot, yoghurt, sorrel

Lamington, poached pears and gumnuts