

# Seville Estate

YARRA VALLEY

Private dining in our  
beautiful Homestead for  
your family and friends



A special and safe dining experience in our original family home especially for your family and friends.

Nestled into the landscape, within the surrounds of our newly established gardens and with stunning views of the valley sits the Homestead. Built by Dr Peter McMahon and his wife Margret in 1975 and lovingly restored by their grandson Dylan, who is also the chief winemaker at Seville Estate.



A home away from home!

We've been through such a difficult time. Why not reward yourselves with a sumptuous weekend lunch offering, designed from local produce, and delivered with one-on-one hospitality in our beautifully restored "Homestead".



Private dining menu \$120 per person  
Matching wines \$70

In the Seville Estate kitchen, we take pride in our approach to the food experience, keeping dishes produce driven, showcasing appropriate technique and restraint.

Our evolving menus will be dictated by our local farmers and suppliers' suggestions as the 'best available, right now'.



## Snacks to start

Grilled Romarro farm brassicas, Nori emulsion.  
Cabbage wrapped Eildon Yabby tails, Buxton truffle.  
Port Arlington mussels, celeriac, chive, Yarra Valley caviar.

## Mains

Beef tartare, mustard, crème fraiche and puffed tendon.  
Monbulk mushroom parfait, pickled mushroom, local truffle.  
Buxton trout, emulsified potato, cauliflower, truffle, chive.  
Seared Victorian lamb backstrap, salsa Verde, peas.

## To finish

Lemon Myrtle sorbet.  
Batlow “Ardrossan Farm” apple pie Chantilly cream.



