



FIVE-COURSE DEGUSTATION MENU

Utilising the abundance of products at our doorstep, the kitchen team have curated a five-course degustation menu highlighting seasonal & local produce of the Yarra Valley. Each dish has been paired with Balgownie Estate wines for your enjoyment.

\$160pp food only or \$215pp with paired wines

First

saltbush milk bread | St Davids Dairy butter
Gundagai lamb tartlet | black garlic | ricotta salata
smoked Duck Bay oyster | kombu dressing
NV Sparkling Shiraz

Second

YVD cows curd agnolotti | smoked walnut | sage butter
Estate Chardonnay

Third

Aquna Murray cod | miso velouté | fermented tomato | sea grapes
Estate Viognier

Fourth

160g Potoro beef tenderloin | potato | chive | bordelaise
Centre Block Shiraz

Fifth

Le citron
NV Tawny Fortified Shiraz

We only serve Australian seafood. We do not guarantee a strict nut or gluten-free kitchen. Menu is subject to change without prior notice.

Public holidays incur 15% surcharge. Please note that a payment processing fee is added to card and digital payment as follows:

Visa 1.43%, Mastercard 1.43%, Amex 2.75%.