



Victoria On A Plate

Entrée

Whipped Red Hill Dairy goats curd, raw vegetables, bottom of the salad dressing

Lime cured Western Port wild kingfish, pickled daikon, sweet potato, coriander

Compressed melon, sliced lardo, pink peppercorn labna

Pork and pistachio country terrine, pickles, stone ground mustard

Cape grim beef tartare, fermented chili, cured egg yolk, shaved bone marrow, shiso

Antipasto (sharing style only) citrus cured Mount Zero olives, stecca bread, pickled seasonal vegetables, whipped farmers cheese, Istra capocollo

Main course

Hot smoked Buxton trout, pumpernickel, burnt cucumber yoghurt, dill

Roasted Milking Yard chicken, white bean cassoulet, parmesan crumble

Grilled Western plains pork scotch, melted leeks, quandong chutney

Roaring Forties 12-hour lamb shoulder, yellow wax beans, radish, miso, lamb jus gras

Sher Wagu striploin, potato pave, wild green puree, fermented garlic

Sides (to share)

Roasted carrots, pastrami spice,
leek ash yoghurt

Potato roasties, tarragon vinegar

Charred cream corn, corn milk,
black pepper

Dessert

Chocolate Crèmeux, hazelnut
crumble, cherry gel, burnt vanilla

Citron tart, raspberry, oat granola,
meringue

CWA inspired cheesecake,
passionfruit, macadamia crust