

JAYDEN ONG WINERY + CELLAR BAR

Three-course Chef's Selection Menu

Pissaladière, onion
Noix de Jambon, Korean chilli salami
Marinated olives & pickles
Sea salt & rosemary focaccia
Confit & chargrilled duck leg, Romano beans, green herb sauce
Roast beetroots, whipped feta, rocket, charred orange, crushed hazelnuts
Lemon tart, almond frangipane, Stone & Crow cream 88pp

Additional Items:

Oysters shucked to order served with mignonette & lemon, half doz/doz 38 / 72
Grilled Scallop in the half shell, citrus beurre blanc, Yarra Valley Caviar 15
Grilled Skull Island Tiger prawn, fennel, lemon 15
Grilled Mussels, white wine, toasted house bread 19

Ramarro Farm salad leaves, witlof, house vinaigrette 14
Salted fries 12

Main Course Supplement:

Mirror Dory fillets (200g), lemon caper butter, leeks, YV Caviar +10pp
Wagyu Rump Cap MB3 (200g), mushroom duxelles, garlic butter +24pp

Three-wine pairing (3 x 100mL) 45pp

Cheese & Dessert wine

Cheese served with crackers & condiments;
Stone & Crow 'Amiel' - ashed goat's milk, apple 18

2020 De Bortoli Noble One (60mL / 375mL) 19 / 95