

JAYDEN ONG WINERY + CELLAR BAR

Three-course Chef's Selection Menu

Pissaladière, onion

Korean chilli salami, Mortadella

Marinated olives & pickles

Sea salt & rosemary focaccia

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Confit & chargrilled duck leg, Romano beans, salmoriglio

Heirloom tomato panzanella

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Fig leaf pannacotta, rhubarb, raspberries, short bread

88pp

Additional Items:

Oysters shucked to order served with mignonette & lemon, half doz/doz 38 / 72

Grilled Scallop (half shell), citrus beurre blanc, Yarra Valley Caviar 16

Grilled Skull Island prawn, cocktail sauce, baby gem 16

Mussels & octopus marinated & pickled, apple 24

Ramarro Farm salad leaves, witlof, house vinaigrette 14

Salted fries 12

Main Course Supplement:

Tiger flathead (180g), caper & raisin vinaigrette +10pp

Rangers Valley Sirloin Tri Tip MB7 (200g), brassica florets, garlic butter
+30pp

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

Please advise if you have dietary requirements

Credit card surcharge +1.37% Sunday surcharge +10% Shop online jaydenong.com/shop