



La Carte d'Été

All our vegetables are sourced locally whenever possible
Flinders tomatoes, Boneo kipfler potatoes, Dromana and Devon Meadows baby green vegetables and lettuce
The olive oil is from Old Cotton Tree Grove in Main Ridge and the flower of salt is from Guérande in France

Les entrées

Soupe du jour, soup of the day 19

2009 Château Riotord, Côtes de Provence Rosé, Mourvèdre, Cinsault, Grenache, syrah 12

Warm salad of summer vegetables, garden herbs and flowers, tarragon vinaigrette, tomato, basil gazpacho 21

2009 Domaine Pierre de la Grange, Muscadet-Sèvres et Maine, Loire vallée, France 12

Cured Hervey Bay scallops céviche, fennel, green apple, radish, avocado purée, cucumber granité, pink grapefruit 25

2011 Paringa Estate Riesling, Red Hill, Mornington Peninsula 10

Spanner crab, red quinoa seeds, broccoli, watermelon, cantaloupe, walnut rémoulade, almond, sesame tuile 25

2011 Villa Maria 'Cellar Selection' Sauvignon Blanc, Marlborough, New Zealand 12

Gippsland rabbit terrine, pancetta, prune, pistachio, rabbit rilette, onion marmalade, cornichons and toasted ciabatta 22

2010 Foxey's Hangout Pinot Gris, Red Hill, Mornington Peninsula 12

Pan-fried Lamb sweetbreads, fleur de courgette, white asparagus, fried capers, toasted hazelnuts and sage jus 25

2010 Domaine Jean-Luc Mader, Pinot Gris, Alsace, France 14

Les plats

Flinders tomato tart, French goat cheese, Devon Meadows greens, parmesan foam and thyme pesto 34

2008 Domaine Marc Brédif, Vouvray, Chenin Blanc, Loire Vallée, France 14

Snapper fillet, celeriac mousseline, baby carrots, Mount Martha's mussels, chorizo and light emulsion 39

2010 Elgee Park 'Family Reserve' Chardonnay, Merricks North, Mornington Peninsula 14

Honey glazed Otway pork belly, spanner crab, tarragon, baby turnip, oyster mushroom and preserved lemon jus 39

2009 Domaine Bouchard 'La Vignée' Pinot Noir, Côtes de Beaune, Bourgogne, France 16

Mickleham duck breast, braised fennel, pear compote, poached white peach, Shoreham honey and star anise jus 42

2010 Foxey's Hangout 'White Gates' Pinot Noir, Red Hill, Mornington Peninsula 17

John Dee Grain Fed beef Eye Filet, potato forestière, pancetta, onion soubise, horseradish cream 44

2008 Paradigm Hill 'Col's Block' Shiraz, Merricks, Mornington Peninsula 17

Mixed leaf salad 9 - Herbed kipfler potatoes 10 - Summer green vegetables with toasted hazelnuts 10

Le petit menu du déjeuner

Tasting entrée size dishes for lunch Monday to Friday

2 courses 39 - 3 courses 57 - 4 courses 75

Soupe du jour, soup of the day

Gippsland rabbit terrine, pancetta, prune, pistachio, rabbit rilette, onion marmalade, cornichons and toasted ciabatta

Warm salad of spring vegetables, garden herbs and flowers, tarragon vinaigrette, tomato, basil gazpacho

Cured Hervey Bay scallops céviche, fennel, green apple, radish, avocado purée, cucumber granité, pink grapefruit

Spanner crab, red quinoa seeds, broccoli, watermelon, cantaloupe, walnut rémoulade, almond, sesame tuile

Snapper fillet, celeriac mousseline, baby carrots, Mount Martha's mussels, chorizo and light emulsion

Pan-fried Lamb sweetbreads, fleur de courgette, white asparagus, fried capers, toasted hazelnuts and sage jus

Slow cooked honey glazed pork belly, baby leeks, oyster mushroom and preserved lemon jus

Any of the desserts or two cheese of your choice

Les desserts 18

White peach, lemon thyme, fennel parfait and caramelized puff pastry Arlette

2009 Foxey's Hangout Late Harvest Pinot Gris, Red Hill, Mornington Peninsula 10

2007 Carmes de Réussec, Sauternes, Bordeaux, France 17

Main Ridge raspberries, lavender and almond ice cream, rosewater marshmallow, white chocolate crumbs and red fruit coulis

2006 Domaine Baumard 'Carte d'Or' Coteaux du Layon, Vallée de la Loire, France 10

2009 Tamar Ridge 'Kayena Vineyard' Botrytis Riesling, Tamar River, North Tasmania, 12

Saffron poached pear, pistachio arancini, olive oil ice cream, yoghurt sorbet, pomegranate, cardamon anglaise

2006 Pressing Matters 'R139' Late Harvest Riesling, Southern Tasmania 12

2009 Mount Horrocks 'Cordon Cut' Late Harvest Riesling, Auburn, Eden Valley, South Australia 15

Main Ridge strawberry minestrone, lime, lemon, mild spices, mint, coriander, thyme, tarragon with lemon and basil sorbet

2005 Domaine de Coyeux, Muscat de Beaumes de Venise, Côtes du Rhône, France 12

2009 Mount Horrocks 'Cordon Cut' Late Harvest Riesling, Auburn, Eden Valley, South Australia 15

Soft centered Valrhona chocolate biscuit, almond praline anglaise and Tahiti vanilla bean ice cream (20 minutes)

Mas Amiel, Maury '10 Years Old' Fortified Grenache, Côtes du Roussillon, France 13

15 years old Sanchez Romate Pedro Ximenez 'Cardenal Cisneros' 12

Les fromages 25

Selection of three French cheese served with quince paste and Lavoche

Cow milk cheese

Brillat Savarin, Triple cream from Tournan-en-Brie, south east of Paris

Cantal 'Entre-Deux', six months old semi hard cheese from Auvergne, centre France

Rochebaron, soft, creamy blue cheese from the village of Beauzac, Auvergne, Massif Central. France

2008 Stumpy Gully Merlot, Moorooduc, Mornington Peninsula 11

Stanton & Killeen 12 years Old Port Tawny, Rutherglen, Victoria 12

Goat and ewe milk cheese

Le Chevrot, mild semi-soft goat cheese from Celle sur Belle, Charente Maritime, Loire Valley, France

Valençais, charcoal dusted fresh goat cheese from the Berry, Loire valley, Central France

Fleur du Maquis, Corsican sheep milk cheese sprinkled with thyme, rosemary and juniper berries

2009 Foxey's Hangout Late Harvest Pinot Gris, Red Hill, Mornington Peninsula 10

2008 Domaine Marc Brédif, Vouvray, Chenin Blanc, Loire Vallée, France 14

Thés et cafés

served with petit fours 5

'Monte coffee' special blend 100% Arabica from Ethiopia and Columbia

Teas by T2

English breakfast, Classic Sri Lankan broken leaf tea

Earl Grey, large Sri Lankan leaf with fragrant bergamot

French Earl Grey, Sri Lankan leaf with fragrant bergamot, hints of peach, apricot, zesty citrus, rose, sunflowers, cornflower petals

Sencha, organic green tea with its distinctive grassy aroma

Sencha Quince, refreshing green tea with aromatic quince

Gorgeous Geisha, Sencha green tea with light flavours of strawberries and cream

Buddhas Tears, hand rolled pearls of green tea and jasmine blossom

Chamomile, soothing and relaxing Egyptian chamomile flowers

Liquorice legs, blend of digestive herbs with a sweet liquorish aftertaste

Refresh, complex herbs combination with stimulating lemon flavour

Organic peppermint, large leaves with a sparkling green flavour

Chai Latte, Indian blend of complex spicy flavoured tea brewed with milk and honey with a sprinkle of cinnamon 6

Chef de Cuisine Simon Buckley

A surcharge of 2% applies on American Express Card transactions