



## to start

freshly shucked rock oysters from today's market, mignonette dressing 4 each  
sashimi of kingfish, shaved abalone, cucumber, yuzu gel, shiso and finger lime 36  
salad of roasted beetroot, pink grapefruit, baby radish, fresh goats curd, pistachios, frisee 34  
ginger infused game consommé, beef tendon and savoy cabbage dumpling, black fungi, chives 34  
serrano jamon riserva, goats feta panna cotta, josephine pear, celery heart, pecans 38  
grilled white scallops, pork cheek bacon, cauliflower puree, belgian endive, mache 37  
potato gnocchi, artichoke hearts, chestnuts, confit tomatoes, black truffle infused vinaigrette 38  
moreton bay bug, scampi, baby potatoes, cavolo nero, shellfish and espelette pepper emulsion 39

## main

pan roasted john dory fillet, carrot – verjuice puree, young leeks  
buckwheat vinaigrette, pan juices 51  
steamed murray cod fillet, shaved abalone, snow peas, oyster mushrooms,  
ginger – green shallot vinaigrette 52  
crisp skin mulloway fillet, sand crab, compressed cucumber, green peas, sorrel emulsion 49  
honey glazed duck breast, butternut, green lentils, fresh date puree, pan juices 48  
fillet of veal, portobello and chanterelle mushrooms, glazed shallots, lemon jus 43  
grilled rangers valley black angus beef fillet, sauté of mushrooms, spinach, morel butter 51  
pan roasted lamb rib eye, tahini, carrots, snap peas, zucchini flower, panisse 52

## sides

mesclun salad 11  
rocket, cucumber, radish, cracker bread, goats feta and mint salad 13  
seasonal vegetables 11  
mash 10  
chips 9

## cheese

brillat savarin triple cream, quince paste 27  
mature holy goat "la luna" goats cheese, nashi pear and almonds 27  
aged manchego, ossau iraty and aged comte, poached apricots, celery batons, toasted oats 29  
selection of local and imported cheese, quince paste, walnut bread 33

## dessert

tahitian vanilla cheesecake, muscovado and lime, strawberry sorbet 27  
valrhona chocolate delice, blood orange and sorrel, cocoa nib ice cream 27  
caramelised banana, maple ice cream, salted pecans, chocolate sorbet 27  
passionfruit soufflé, passionfruit sorbet (20 minutes) 27

### **1997 château d'yquem, sauternes- france 89**

***try a glass of the world's best dessert wine and receive a dessert with our compliments***

coffee, teas, tisanes and petit fours 7



## lunch tasting menu

potato gnocchi, artichoke hearts,  
chestnuts, shaved truffle, confit tomatoes, truffle infused vinaigrette  
*2004 veuve clicquot ponsardin rosé, reims - france*

grilled white scallops, pork cheek bacon,  
cauliflower puree, green lentils, red witlof, mache  
*2007 quinta da rosa 'dou rosa', douro - portugal*

steamed murray cod fillet, shaved abalone,  
snow peas, oyster mushrooms, ginger - shallot vinaigrette  
*2008 tapanappa 'tiers vineyard' chardonnay, piccadilly valley - sa*

honey glazed grilled duck breast,  
butternut, fresh date puree, green lentils, pan juices  
*2008 mac forbes pinot noir, yarra valley - victoria*

passionfruit soufflé, passionfruit sorbet  
*2008 telmo rodriguez 'mr' moscatel, Málaga - spain*

coffee and mignardises

prix fixe \$125  
with selected wine (75mls) \$190



## est. tasting menu

desiree potato and black truffle espuma, beetroot and dashi

*2000 dom pérignon, épernay – france*

west australian marron, jerusalem artichoke puree, fennel barigoule, shaved fresh truffle

*2008 fx pichler 'loibner frauenweingarten' federspiel gruner veltliner, wachau – austria*

steamed murray cod fillet, shaved abalone, snow peas, oyster mushrooms, ginger – green shallot vinaigrette

*2008 tapanappa 'tiers vineyards' chardonnay, piccadilly valley – sa*

parma prosciutto and duck foie gras rolled quail breast, fresh truffle, chestnuts, fregola, pan juices

*2007 la famille de claude dugat 'la gibryotte' bourgogne, côte d'or – france*

roasted, boned squab pigeon, smoked onion, hazelnut parfait, grilled leek, green peas, pearl onions

*2007 descendientes de josé palacios 'pétalos', bierzo - spain*

*or*

pan roasted lamb rib eye, tahini, carrots, snap peas, zucchini flower, panisse

*2006 moulin de la lagune haut-médoc, bordeaux – france*

pineapple sorbet, yoghurt mousse, lime, native violets

passion fruit soufflé, passion fruit sorbet

*2008 telmo rodriguez 'mr' moscatel, Málaga – spain*

*or*

caramelised banana, maple ice cream, salted pecan, chocolate sorbet

*2005 the royal tokaji 5 puttonyos, mád – hungary*

coffee, tea, tisanes and mignardises

**prix fixe 165**

**265 with selected wine (75mls)**

**310 with selected wine (150mls white and red wines)**

the whole table (maximum 8) only available 6pm – 9.30pm



## chefs menu

four freshly shucked rock oysters from today's market, mignonette dressing (or 4 each)  
ginger infused game consommé, beef tendon and savoy cabbage roll, black fungi, chives 41  
serrano jamon riserva, goats feta panna cotta, josephine pear, celery heart, pecans 39  
sashimi of kingfish, shaved abalone, cucumber, yuzu gel, shiso and finger lime 39  
salad of roasted beetroot, pink grapefruit, baby radish, fresh goats curd, pistachios and frisee 38

moreton bay bug, scampi, leek, baby potatoes, cavolo nero, shellfish and espelette pepper emulsion 44  
parma prosciutto rolled quail breast, duck foie gras, fresh black truffle, chestnuts, fregola, pan juices 39  
potato gnocchi, artichoke hearts, chestnuts, shaved truffle, confit tomatoes, truffle infused vinaigrette 43  
grilled white scallops, pork cheek bacon, cauliflower puree, green lentils, red witlof, mache 42  
crisp skin mullet fillet on sand crab, compressed cucumber, green peas, sorrel emulsion 54

pan roasted john dory fillet, carrot – verjuice puree, glazed shallots, buckwheat vinaigrette, pan juices 56  
steamed murray cod fillet, abalone, snow peas, oyster mushrooms, ginger - green shallot vinaigrette 57  
west australian marron, jerusalem artichoke puree, fennel barigoule, shaved fresh truffle 69

### ***chefs menu supplement 15***

pan roasted lamb rib eye, tahini, carrots, snap peas, zucchini flower, panisse 55  
roasted, boned squab pigeon, smoked onion, hazelnut parfait, grilled leek, green peas, pearl onions 58  
juniper crusted saddle of venison, celeriac puree, salsify, coffee and treviso 57  
honey glazed duck breast, butternut, fresh date puree, green lentils, pan juices 53  
grilled rangers valley black angus beef fillet, sauté of mushrooms, spinach, morel butter 57

as an extra

mesclun salad 11

seasonal vegetables 11

mash 11

brillat savarin triple cream, quince paste 27  
mature holy goat "la luna" organic goats cheese, nashi pear and almonds 27  
aged manchego, ossau iraty and aged comte, poached apricots, celery batons, toasted oats 29  
selection of local and imported cheese, quince paste, walnut bread 33

tahitian vanilla cheesecake, muscovado and lime, strawberry sorbet 27  
passion fruit soufflé, passion fruit sorbet (20 minutes) 27  
valrhona chocolate delice, blood orange and sorrel, cocoa nib ice cream 27  
caramelised banana, maple ice cream, salted pecan, chocolate sorbet 27  
pain perdu, vanilla scented apple, oat milk pearls, malted barley ice cream 27

***1997 château d'yquem, sauternes 89***  
***try a glass of the world's greatest dessert wine and receive a dessert with our compliments***

coffee, tea, tisanes and mignardises 7

**five course chefs dinner menu \$150**  
(please choose one dish from five sections above)

# est.

chef

peter doyle

restaurant manager

herve dudognon

sommelier

tristan babeck

est. private dining room is available for up to 14 guests

[www.merivale.com](http://www.merivale.com)

**comments:** [frank.roberts@merivale.com](mailto:frank.roberts@merivale.com)