

Jacques Reymond has introduced a new approach to fine dining.  
The concept is designed to encourage you to sample a wider variety of dishes in a more dynamic and accessible way.

For this reason our menu offers entrée size dishes only.  
We believe this new menu format will be more suitable for fine dining in the modern era.

### **Menu Vegetarian**

Zucchini and coriander soup, fragrant zucchini flower tempura,  
sweet potato and turmeric ice cream  
**2005 Tyrrell's HVD Semillon, Single Vineyard, Hunter Valley, NSW**

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Sandwich of celeriac, mirin and fresh wasabi jelly,  
red capsicum delicacy, black bean and sweetcorn dressing

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Gnocchi nicola in sizzling butter, an egg yolk of six hours and cauliflower,  
almond and bush mountain pepper caramel  
**2009 Toolangi Estate 'Jacques Reymond Selection' Chardonnay, Yarra Valley, Vic**

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Lacquered salsify, Japanese coleslaw, spiced marshmallow like a crêpe,  
soy and sake glaze  
**2006 Jurançon Sec 'La Peirine' Domaine Clos Guirouilh**

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Sweet pepper and eggplant miso dengaku, horseradish mustard dressing,  
butternut pumpkin with honey and bitter chocolate beignet  
**2008 Yabby Lake Pinot Noir, Mornington Peninsula Vic**

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Seasonal mushrooms and parmesan risotto, broth of mushroom and truffle juice  
**2007 Châteauneuf-du-Pape, Clos du Mont Olivet, Le Petit Mont  
Les Fils de Joseph Sabon, Rhône Valley, France**

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Pacific Rim martini of pineapple, passionfruit and banana,  
liquorice ice cream and honeycomb

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Millefeuilles of chocolate: white chocolate mousse, pure Caribbean chilli ice cream,  
dark chocolate mousse and praline ice cream  
**NV Seppeltsfield Grand Tokay (Topaque), Barossa Valley, SA**

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Coffee and petits fours

**\$130.00 without wine**  
**\$225.00 with wine**

## **'A Taste of our Degustation Menu'**

**Jacques Reymond has designed a unique menu  
featuring the finest of Australian produce to  
reflect the flavours of the season:**

Lemongrass, spinach and rock lobster soup, fragrant Tiger prawn,  
sweet potato and turmeric ice cream

**2005 Tyrrell's HVD Semillon, Single Vineyard, Hunter Valley, NSW**

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Sandwich of spanner crab, mirin and fresh wasabi jelly,  
lacquered Petuna ocean trout, black bean and sweetcorn dressing

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Wild barramundi, almond and bush mountain pepper caramel,  
yoghurt and black garlic, kaffir lime and lemongrass espuma

**2009 Toolangi Estate 'Jacques Reymond Selection' Chardonnay, Yarra Valley, Vic**

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Pekin duck and Hervey bay scallops, peking juices, spiced marshmallow like a crêpe,  
ginger sesame and pandan oil

**2008 Yabby Lake Pinot Noir, Mornington Peninsula Vic**

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Highland venison like a warm carpaccio, horseradish mustard dressing,  
butternut pumpkin with honey and bitter chocolate beignet

**2007 Châteauneuf-du-Pape, Clos du Mont Olivet, Le Petit Mont  
Les Fils de Joseph Sabon, Rhône Valley, France**

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Western plains suckling pig and tamarind, celeriac and bitter almond,  
dashi apple veil, dancing bonito flakes and rosella chutney salad, cavalo nero

**2006 Dalwhinnie 'Jacques Reymond Reserve' Shiraz, Pyrenees, Vic**

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Pacific Rim martini of pineapple, passionfruit and banana,  
liquorice ice cream and honeycomb

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Millefeuilles of chocolate: white chocolate mousse, pure Caribbean chilli ice cream,  
dark chocolate mousse and praline ice cream

**NV Seppeltsfield Grand Tokay (Topaque), Barossa Valley, SA**

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Coffee and petits fours

**\$170.00 without wine  
\$265.00 with wine**

## Carte

### The ocean - flounder and oysters, fresh wasabi

warm flounder 'sashimi' with fresh grated horseradish and togarashi,  
a natural oyster and sea water, a warm oyster with wasabi dressing,  
crispy tempura of white anchovy

### Quail, pig trotter and milk fed veal tongue

marinated quail breast with a mustard and cracked black pepper crust,  
rhubarb and juniper berries, young pig trotter and veal tongue with spicy gherkin, a sweet egg dressing

### Two tastes of scallops with seasonal flavours

a ceviche with swede, taro chips and lemon myrtle,  
seared scallops with beetroot, apple and cider emulsion

### Making a reference to paella

black rice unctuous, parmesan snow egg, wok of squid, crustaceans,  
chicken brisket and giblet, broken juices and saffron oil, smoked peppers

### Hare and black pudding

saddle of hare gently seared with sancho spices, witlof and orange,  
infused tonka bean oil with smoked sweet peppers and apple, devil black pudding

### Roasted snapper, espelette pimento and mustard seed butter

a white onion tart, fluffy parsnip and yabbies, textures of enoki and Australian  
pure virgin olive oil, a green lettuce emulsion

### Sweet and sour pekin duck like tucupi

a spiced nougatine of flaked salt and ginger, a lemon sauce,  
sourness of wilted sorrel and crispy duck skin salad, four pepper squid and yoghurt

### The rocks – rouget and abalone

seared rouget and pak choi sesame, ginger and kaffir lime,  
abalone and turmeric kohlrabi, seaweed wakame, a clear citrus and cucumber vinaigrette

### The delicacy of milk fed veal sweetbread

the sweetbread is golden roasted in corn syrup and lime, natural sweetened salsify and lemon pulp,  
baby turnips and campari, corn and chilli pop corn

### Poached and roasted partridge, light oriental juices

a delicate custard of livers and tarragon, fresh water crustacean and aromatic infusion,  
dry mild curry of young carrots and cauliflower

### Green salad with a choice of dressing \$12.00

hazelnut, walnut, pure virgin olive oil

### Selection of young salads with blue cheese and walnuts \$18.00

Three courses \$98.00

Four courses \$125.00

Five courses \$150.00

Jacques Reymond restaurant will not take responsibility for any illness caused by the use of nuts. Please inform your waiter if you have any food allergies