

DINING

CENTRALISED RUSTIC BREAD BOARD (menu supplement applies)

Breads, organic sourdoughs, Italian rustics, grains, spelts & specialty loaves

SERVED WITH - Bayleaf signature infused butters | seaweed, charcoal salt, lemon salt, truffle salt, rosemary salt

ENTREE

Pink snapper carpaccio, shaved fennel & grapefruit salad, squid ink custard, caviar

Terrine of white rabbit & fig, mustard greens, pickled onions, rosemary crostoli

Tea smoked duck breast, roasted baby beetroot, pickled radish

Gorgonzola bavois, shaved apple, celery (v)

Pressed pork confit with celeriac remoulade & apple balsamic (gf)

New Zealand scampi brushed with lemon and garlic, Mornay sauce

Seared tataki of tuna, fennel & celery, pomegranate dressing (gf)

Sashimi salmon, avocado, wasabi, watermelon radish (gf)

Organic New Zealand lamb cutlet with celeriac & pea milk foam

Pressed vine tomato timbale with green asparagus & basil oil (v)

MAIN

Fillet of barramundi, cod croquette, corn puree, mélange of peas & mushroom, crayfish bisque

Butter poached marron tail on crab & artichoke risotto with red beetroot essence

Pan roasted David Blackmore eye fillet, potato & carrot dauphinoise, glazed carrots, beef jus (gf)

Breast of corn fed chicken, corn puree, pancetta rosti, forest mushrooms tarte tin, peas, leeks, chicken jus

16-hour braised lamb with baby leek, heirloom carrots, horseradish skordalia, watercress, jus

Berkshire pork belly, green apple tarte tin, heirloom carrots, aniseed jus

Crispy skin duck, braised red cabbage, roasted chestnuts, star anise, vanilla (gf, df)

Potato gnocchi with pumpkin veloute, fresh Yarra Valley goats curd, pine nuts & parmesan curls (v)

Asparagus risotto with elk, toasted pine nuts, salsa verde (gf, v)

SIDES

Heirloom baby carrots, leatherwood honey butter (gf)

French potato gratin with cheese crust (gf)

Petit endive & cress salad, caramelised plum balsamic, French shallots (gf)

Roast broccoli & torched pumpkin with honey syrup (gf)

Crispy duck fat kipfler potatoes (gf)

Charred cauliflower & sugar peas with fennel crumb

Avocado, cucumber & baby cos with vincotto dressing (gf)

SWEET TREATS

Warm apple and raspberry cobbler with spiced cream

Velvet passionfruit tart, lemon pearls, madeline, toasted meringue, raspberry gel

Poached pear, cherry analgise, orange twig & vanilla shortbread

Coconut panna cotta, pandanas infused sago, confit pineapple (gf)

Three textures of chocolate, caramel sauce, hazelnut soil

Ginger crème caramel with brandy macerated Iranian figs (gf)

Warm orange & chocolate fondant, hazelnut soil, vanilla sauce

Chocolate & honey mousse on lavender shortbread with honeycomb

CHEESE & BITS

Our table "family style" offering includes a choice of some incredible cheeses:

Pyengana Clothbound Cheddar

Holy Goat La Luna Ring

Yarra Valley Dairy Yering

Mauri Gorgonzola Dolce

Served with dried Australian muscatels, lavosh & rosemary crackers

Our French inspired offering:

Onetik Ossau Iraty Basquq 6m

Papillon Roquefort AOC

Rouzaire Fromage de Meaux

Affineur sliced prosciutto

Served with quince paste, honey & oat cakes