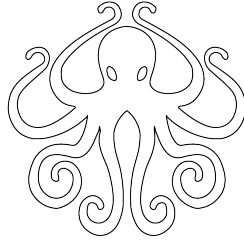


SAINT ERNEST



DINNER

(\$65 per person)

FIRST COURSE...

Seafood Chowder, smoked mussels, 'Yarra Valley' salmon pearls, crostini (gfo)

...we suggest Bouchard Aîné & Fils Rose, Burgundy France

Crisp fried 'Cape Grim' beef short rib, charred shallot, 'flinders' black garlic, onion ash (gf/df)

...we suggest suggest Mars Needs Malbec '19/ Muster Cab Sauvignon '19, Clare Valley, Paringa Estate Shiraz'17

Candied beetroot, aged balsamic, house made curds, black pepper, sourdough lavosh

*...we suggest, Crustacés Pinot Blanc '19, Alsace France /Paringa Estate Pinot Gris '20, Flinders
(gfo/v/vgo)*

'Crystal Bay' tiger prawns, burnt lemon, prawn head sauce, fermented chilli (gf/df)

...we suggest Jeanerette Reisling '18, Clare Valley SA /Paringa Estate Pinot Gris '20

SECOND COURSE...

Pan fried 'Humpty Doo' barramundi, fennel and wakame marmalade, roasted fishbone broth

*...we suggest Montalto Chardonnay '19 Crustacés Pinot Blanc '19, Alsace France
(gf/df)*

Free-range chicken, 'mushroom forestry' oyster mushrooms, fried semolina gnocchi, jus gras

*...we suggest Quealy Pinot Noir '19, Balnarring/Terra Do Rio Tinta Barroca, '19,
(gfo)*

Venison and it's marrow, salt baked celeriac, green sauce, orange, buckwheat

*...we suggest Quealy Pinot Noir '19, Balnarring/Terra Do Rio Tinta Barroca, '19,
(gfo/dfo)*

'Valenca' free-range pork belly, quince, fioretta cauliflower, caraway

*...we suggest Montalto Chardonnay '19/ Jeanerette Reisling '18, Clare Valley SA
(gf/dfo)*

Ancient grains risotto, roasted pumpkin, wood sorrel pesto, toasted pepitas, saffron pecorino

...we suggest Pinot Gris/Chardonnay/Riesling/Pinot Blanc

SIDES ..12

Charred 'torello farm' winter greens, herbed tahini, hazelnut (gf/df/v/n)

Duck fat roasted 'Hawkes' potatoes, truffle salt (gf/df)

TEMPTATION ..17

Bomboloni, blood orange curd, malted milk crumble, rhubarb icecream

Baked camembert, lemon thyme, truffled peninsula honey, muscatels, oat crackers (gfo)