



SAMPLE MENU

EACH COURSE HAS BEEN NAMED CAREFULLY CURATED AND NAMED BASED
ON THE NAMES OF OUR PADDOCKS ON THE FARM

CLAY

PADDOCK WHEAT BREAD, GRAIN STEEPED BUTTER, INFUSED CLAY

MEADOWS

ARTISAN PLATE, HOUSE CURED SALAMI, WAGYU BEEF BRESAOLA, BEEF TONGUE BRAWN, NDUJA, OLIVE
CRUMB, HOUSE PICKLES, PADDOCK FLOWERS AND HERBS, PAPERBARK RIND HALLS SUZETTE
78 DEGREES DESERT GIN SPIKED BUSH TOMATO, SALTBUSH DRY VERMOUTH,
BEEF FAT WASH DIRTY MARTINI

REDGUM

FERMENTED CHILLI, BEEF TARTARE, GARLIC CANDY, TENDON CRISPS, CONFIT EGG YOLK,
BONE MARROW AND CORN BUTTER
2022 CHALMERS VERMENTINO, HEATHCOTE, VICTORIA 75ML

HAWTHORNDEN

SMOKED LAMB BACON, LAMB SWEETBREADS, GLAZED LOIN LAMB PARFAIT,
ROSEMARY CRUMB, POMEGRANATE
2021 CULLEN 'AMBER' SAUVIGNON BLANC, SEMILLON MARGARET RIVER, WA 75ML

KALAHARI IN FLOOD

SMOKED CHARCOAL BEEF, SHRUB PELLETS, RICH JUS JELLY, BEEF BROTH, BRISKET JAM
2018 VALLONE SALENTO PRIMITIVO IGT 75ML

GOLDILOCKS AND THE THREE BEARS

PRIME CUT BEEF, BEEF PORRIDGE, TOASTED OATS, HOUSE SALAMI XO, HIDDEN GOLD
2016 ALKOOMI JARRAH 'SHIRAZ' FRANKLAND RIVER, WA 75ML

FOLLY

PALATE CLEANSER, VOLCANO MANGO SPHERE, MINT AND YUZU SHERBET,
VANILLA CRUMB

NURSERY

BEEF FAT ICE CREAM, FROZEN SALTED ORANGE BLOSSOM MOUSSE TOPPING, HAZELNUT
PRALINE, FRANGELICO MARSHMALLOW
COFFEE JAFFA, HAZELNUT, ORANGE ZEST, COLD BREW COFFEE, TRIPLE SEC,
GALLIANO VANILLA, KAHLUA, CREME DE CACAO 120ML

**Please note, our paired drinks package is an additional \$55pp*