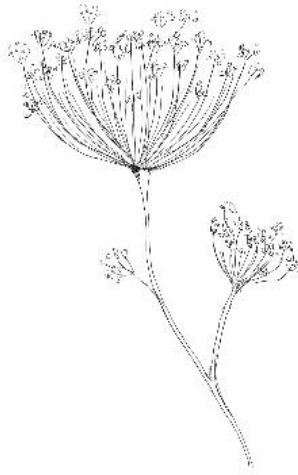


seed

CLARE VALLEY

Second Summer Menu 2019



Summer wild fennel pollen by Ashleigh Clarke

Our focus in seed dining is to deliver a relaxed regional dining experience that is truly reflective of place & season. Our menu changes twice a season, this allows us to develop dishes using produce at its peak.

From our kitchen garden this season.....

Tomatoes, eggplant, capsicum, zucchini, butter squash, radish, beetroot, basil, sage, rosemary, society garlic, thyme, lemon thyme, bay, chilli, parsley, boradage, beans, mint, nastursium, marygold, dill pollen, fennel pollen, oregano, fig leaf, coriander, diakon

Thankyou for dining with us at seed winehouse + kitchen

SOURED CIABATTA

+ smoked cultured butter

CURED KINGFISH

+ tomato consomme & fennel pollen

WOOD GRILLED EGGPLANT

+ seaweed, miso & buttermilk

CHARCOAL GRILLED OCTOPUS

+ blackened corn, black garlic & PX vinegar

BOSTON BAY PORK SCOTCH

+ fermented blood plum, burnt apple & soured cream

PEACH CRUMBLE

+ roasted peach, savory herbs, burnt butter & panatone ice cream

CHEDDAR CUSTARD

+ burnt fig, vincotto & fig leaf oil (optional)

5 courses 79 / wine pairing 60

optional cheese course 15 / wine pairing 10

10% surcharge applies for Sunday & public holidays / 1% surcharge applies for credit card

Vegetarian

SOURD CIABATTA

+ smoked cultured butter

WOOD GRILLED EGGPLANT

+ seaweed, miso & buttermilk

FRESH JERSEY RICOTTA

+ heirloom tomato & toasted rye

POTATO GNOCCHI

+ butter squash, curds & whey

BLACKED CORN 'RISOTTO'

+ black garlic & popped grains

PEACH CRUMBLE

+ roasted peach, savory herbs, burnt butter & panatone ice cream

CHEDDAR CUSTARD

+ burnt fig, vincotto & fig leaf oil (optional)

5 courses 79 / wine pairing 60

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