

# seed

CLARE VALLEY

*Early Autumn 2019*



*Early Autumn sweet corn by Ashleigh Clarke*

*Our focus in seed dining is to deliver a relaxed regional dining experience that is truly reflective of place & season.*

*From our kitchen garden this season.....*

*Chilli, eggplant, basil, tomato, beetroot, radish, parsley, chives, borage,  
garlic shoots, spring onion, sage, rosemary, thyme, society garlic, bay*

*Thankyou for dining with us in seed dining, Clare Valley*

SOURED CIABATTA

+ smoked cultured butter

PICKLED BEETROOT

+ blackberry, pomegranite & macadamia

WOOD GRILLED OCTOPUS

+ sweet corn, leek & ink

ROASTED COS HEART

+ tallegio cheese, chicken skin & jus

SALT BAKED BOSTON BAY PORK BELLY

+ apple, pear & blood plum

WHIPPED GOATS CHEESE

+ charred pear, honey & brioche ( optional )

BURNT FIG

+ cardamon custard & pistachio

5 courses 79 / wine pairing 60

optional cheese course 10 / wine pairing 10

*Our kitchen handles seafood, nuts & gluten daily. Whilst every effort is taken to cater for dietary requirements the absence of allergens can not be guaranteed.*

*10 % surcharge applies for Sunday & Public holiday's / 1 % surcharge applies for credit cards*

## *Vegetarian Menu*

### SOURED CIABATTA

+ smoked cultured butter

### PICKLED BEETROOT

+ blackberry, pomegranite & macadamia

### WOOD GRILLED EGGPLANT

+ sweet corn & confit leek

### ROASTED COS HEART

+ talleggio cheese, burnt butter, capers & grains

### ROASTED POTATO GNOCCHI

+ apple, pear & blood plum

### WHIPPED GOATS CHEESE

+ charred pear, honey & brioche ( optional )

### BURNT FIG

+ cardamon custard & pistachio

5 courses 79 / wine pairing 60

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