



**ABBOTSFORD CONVENT PRECINCT
TWO AND THREE COURSE PLATED MENU**

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SILENCE, RITUAL AND FIRE | SIX EXPRESSIONS | SIX CONTEMPLATIONS

This menu can be presented as either an individually plated dining experience or a more relaxed shared grazing style designed to encourage connection and conversation at the table. Celebrating the best of Victoria seasonal produce and ingredients harvested directly from the Abbotsford Convent gardens. Inspiration is drawn from the Convent's historic grounds, edible gardens and neighboring Yarra River landscape.

2 course \$85.00 per person

3 course \$100.00 per person

ENTRÉE | FROM THE GARDEN

Coal Roasted Beetroot | Black Garlic | Sheep's Milk Yoghurt | Cocoa Nib | Garden Thyme (GF, V)

Yellowtail Kingfish | Smoked Tomato Water | Finger Lime | Basil Oil | Samphire (GF)

Jerusalem Artichoke | Fermented Mushroom Broth | Hazelnut | Lovage (VG, GF)

Duck Breast | Blood Plum | Radicchio | Native Pepperberry | Roasting Jus

Ricotta Gnocchetti | Burnt Butter | Lemon Myrtle | Pangrattato | Aged Parmesan (V)

Zucchini Flower | Whipped Feta | Green Olive | Oregano | Honey (V)

[Veg= vegetarian, LG= low gluten, N = contains nuts, D = contains dairy]

MAIN | FROM THE HEARTH

Wood Grilled Lamb | Anchovy | Charred Parsley | Preserved Eggplant | Lamb Jus (GF)

Braised Short Rib | Coffee | Glazed Carrot | Charred Onion | Beef Jus (GF)

Baked Barramundi | Saffron Potato | Braised Fennel | Tomato Confit | Olive Oil (GF)

Free Range Chicken | White Miso | Burnt Honey | Black Vinegar | Garden Greens (GF)

Roasted Cauliflower | Sesame Tahini | Date Molasses | Aleppo Pepper | Toasted Pepitas (VG, GF)

Roasted Quail | Juniper | Pearl Onion | Silverbeet | Juniper Jus (GF)

SIDES | FROM THE GARDEN AND THE HEARTH

Charred Cabbage | Caraway | Brown Butter

Baked Pumpkin | Fermented Chilli | Yoghurt Whey

Braised White Beans | Garlic | Rosemary Oil

Grilled Leeks | Hazelnut | Sherry Vinegar

Steamed Greens | Almond | Currant

Hand Cut Chips | Beef Fat | Sea Salt





DESSERT | AT THE TABLE

Burnt Honey Panna Cotta | Roasted Apricot | Thyme | Almond Crumb (GF)

Dark Chocolate Crèmeux | Olive Oil | Sea Salt | Rosemary (GF)

Milk Tart | Nutmeg | Cinnamon | Vanilla Bean

Blood Orange Granita | Campari | Strawberry | Mint (VG, GF)

Brown Butter Financier | Hazelnut | Coffee Cream

Yoghurt Parfait | Sour Cherry | Pistachio | Honey (GF)



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