

VEGAN

TO START

Sweet & sour fried mushrooms, five spice salt
Blood peach & pine nut cream

FIRST

Heirloom tomato & stonefruit salad
Dressed summer garden plate, cashew & pea falafel

SECOND

Grilled zucchini, harrissa dressing & lovage emulsion

MAIN COURSE

Served with cucumber salad & roasted potatoes with confit garlic

Black garlic & mushroom scroll, creamed corn & shiitake mushroom salad

TO FINISH

Berry sorbet, coconut & chocolate mousse

OUR KITCHEN GARDEN IN MARCH

It's the time of year when the Espalier apples get their summer prune, and the tomatoes in the greenhouse are in full flight.

The sugar snap peas have come to an end, and now our greenhouses are full of yellow climbing beans and Malabar spinach - both of these crops are brand new to us this season. We are seed sowing carrots, beans, swede, turnips, chicory, dill and bronze fennel.

In March, we begin our Biodynamic preparations of plants in the Cellar Door courtyard. They will be moving across to their new home in the kitchen garden, while we replace the courtyard beds with beautiful blue lupins.

My gardening team have had the first of our catch-ups with our culinary crew to commence the preparations for crop planning for the opening of our brand new dining room on the mezzanine floor of the restaurant later this year. We are all really excited to see what this new space brings us, and you, to your plate.

As Head Gardener, I hope to continue to increase the size of our gardens so that we can continue to supply consistent, fresh and unique ingredients for our chefs, and you, our guests, without compromise to soil health.

JENNIFER LYONS - HEAD GARDENER

HARVESTING

SORREL | BEETROOT | SUMMER SALAD | RAINBOW CHARD | SPINACH
BABY CARROT | CAVOLO NER | THYME | CALENDULA | CHIVES | PARSLEY
SALAD BURNETT | PINEAPPLE SAGE | NZ SPINACH | BRONZE FENNEL |
MINT SHISO | MAGENTA SPREEN | LOVAGE | HERITAGE TOMATO
CONEHEAD CABBAGE | BASIL