



Estate Sparking + canapes al fresco

Smoked Buxton trout crumpet, zucchini flowers + YVD goats curd, oysters + native citrus
House made focaccia, wattleseed butter.

Dans les Bois Chardonnay 2022 + Isabell's Chardonnay 2023

Murray Cod, tartare of fermented stone fruit and heirloom tomato, olive salsa verde.

Murray Cod from Aquana Sustainable, stone fruit from Reynor's Orchard in Woori Yallock,
tomato from Wandin Yallock Farms, olives from Mount Zero.

Dan les Bois Pinot Noir 2023 + Isabell's Pinot Noir 2023

Free range duck, roasted and lightly smoked with paperbark. Tart of pate,
local berries and elderflower.

Ducks from Great Ocean Ducks, berries from Yarra Farm Fresh just up the road,
elderflower and native herbs from Silvan.

Isabell's Cabernet Sauvignon 2022

Black garlic braised short rib, maitake mushrooms, bearnaise.

Beef from Little Creek Cattle in Coldstream, mushrooms from Unearthed Mushrooms in Monbulk,
house made black garlic.

Rochford Gin Bar + Petit fours

Roast peach + white chocolate macaron

Oreillettes, whipped ricotta, local berries

'Cuvee Amphora' chocolate and beetroot entremet

Strawberry + cream verrine