

Jacques Reymond has introduced a new approach to fine dining.
The concept is designed to encourage you to sample a wider variety of dishes in a more dynamic and accessible way.

For this reason our menu offers entrée size dishes only.
We believe this new menu format will be more suitable for fine dining in the modern era.

Menu Vegetarian

Soymilk, corn and watercress soup, potato foam,
shiitake kakiage and panko cheese
2009 Champalou Vouvray Sec, Vouvray France

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New style gazpacho with pure natural tomato jelly, beignets of Australian bush tomatoes,
cucumber and melon, a champagne foam
2008 Pouilly Fumé Tonelum, Loire valley France

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Flavours of spring: cannelloni of beetroot and red cabbage relish,
Mount Buffalo hazelnuts and orange oil, saffron rouille dressing
2010 Toolangi 'Jacques Reymond Sélection' Yarra Valley Vic

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Lacquered marrow zucchini in masterstock, exotic mushrooms and fresh pappardelle.
Tasmanian wasabi espuma and ponzu juices
2008 Durandal Grand Cru, St Emilion Bordeaux France

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Steamed silken tofu like a waldorf salad, crispy enoki, spiced walnuts
and compressed apples, oloroso sherry vinaigrette
2009 Yabby Lake Pinot Noir, Mornington Peninsula Vic

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Eggwhite omelette of turmeric carrots and pickled chokos, grated daikon
and chilli, our ketchup sorbet
2006 Dalwhinnie 'Jacques Reymond Selection' Cabernet, Pyrenees, Vic

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Iced coffee and chocolate martini, Tahitian vanilla, caramelised nuts

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Deconstructed cheese cake: galette of fresh Timboon fromage blanc l'artisan,
warm fruit pudding, mountain bush pepper berries ice cream
2007 Pressing Matters Riesling R139 Coal River Tasmania

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Coffee and petits fours

\$140.00 without wine
\$235.00 with wine

'A Taste of our Degustation Menu'

Jacques Reymond has designed a unique menu
featuring the finest of Australian produce to
reflect the flavours of the season:

Tea smoked chicken and watercress soup, potato foam
and tempura wakame oyster, azeite dende

2009 Champalou Vouvray Sec, Vouvray France

Gazpacho of tuna oriental style, dashi and pure natural tomato jelly,
native Davidson red plum

2008 Pouilly Fumé Tonelum, Loire valley France

Flavours of spring: deep sea rockling with anchovy and coffee,
Mount Buffalo hazelnuts and orange oil, saffron rouille dressing

2010 Toolangi 'Jacques Reymond Sélection' Yarra Valley Vic

Western Plains young pork shabu shabu in masterstock, fresh pappardelle,
Tasmanian wasabi espuma and ponzu juices

2008 Durandal Grand Cru, St Emilion Bordeaux France

Gippsland white farmed rabbit and crispy squid, spiced walnuts and
compressed apples, oloroso sherry vinaigrette

2009 Yabby Lake Pinot Noir, Mornington Peninsula Vic

Wagyu beef rump and oyster sauce, eggwhite omelette of pickled chokos,
grated daikon and chilli, our ketchup sorbet

2006 Dalwhinnie 'Jacques Reymond Selection Cabernet', Pyrenees, Vic

Iced coffee and chocolate martini, Tahitian vanilla, caramelised nuts

Deconstructed cheese cake: galette of fresh Timboon fromage blanc l'artisan,
warm fruit pudding, mountain bush pepper berries ice cream

2007 Pressing Matters Riesling R139 Coal River Tasmania

Coffee and petits fours

\$190.00 without wine

\$285.00 with wine

Carte

Sea and Earth

grilled scallops and Japanese dressing, King island rock lobster dumpling
and quinoa, caramelised sweetbreads with orange and coriander

The Ocean with sweet and sour condiment

steamed King prawn with ginger and chilli jam, warm leek tartare and tarragon veil,
yellow fin tuna sashimi and fresh Tasmanian wasabi

From my friend Ian Milburn

Wycheproof young pigeon like a peking duck, sweet purple garlic sauce,
corn and potato galette, exotic mushrooms and beetroot bigarade

Gippsland farmed rabbit

white farmed roasted loin and braised shoulder, parsley chlorophyll,
snails and thyme oil, sago pearls and pickled shallots

Latin connection

wild kingfish with a bread nougatine, Iberian ham and saffron espuma,
tender octopus and dried miso, green pea and ginger dressing

Western Plains Organic Farm

young pork fillet with kombu and dried orange zest, Jerusalem artichokes with hazelnut paste,
salad of belly and duck neck, a sauce vin jaune from my Jura

The molluscs

South Australian baby octopus slow cooked, young squid
and chorizo like a Basquaise, their natural ink and King Edward potato

Native Australian

marron and bitter chicory with orange, lightly pickled cuttlefish and silky tofu
with sauternes veil, a shallot and szechuan pepper dressing

Game and offal

saddle of kangaroo and a light soy dressing, sharp Davidson plum and red cabbage relish,
six hour oxtail with warm potato foam and apple

Feathered bird

pheasant with mild curried chokos, toasted brioche, lemon and mushrooms,
a tamarind juice with pure Caribbean

Green salad with a choice of dressing \$12.00

hazelnut, walnut, pure virgin olive oil

Selection of young salads with blue cheese and walnuts \$18.00

Three courses \$105.00

Four courses \$135.00

Five courses \$160.00

Jacques Reymond restaurant will not take responsibility for any illness caused by the use of nuts. Please inform your waiter if you have any food allergies