

Jacques Reymond's approach to fine dining encourages you to sample a wider variety of dishes so for this reason our menu offers entrée size dishes only.

## Menu Vegetarian

Fried egg and turmeric, cucumber consommé and wakame  
*2009 Kientzler Gewürztraminer, Alsace Ribeauvillé, France*

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Asparagus, fresh soba noodles, salicorne and caramelised black vinegar  
*2011 Felton Road Riesling, Bannockburn, Central Otago, New Zealand*

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Braised fennel and witlof, Szechuan pepper and smoked palm sugar, lemon, black olive  
*2010 Toolangi Estate 'Jacques Reymond Selection' Chardonnay, Yarra Valley, Vic*

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Dumpling of vegetable barigoule, sweet and sour zucchini  
*2009 Trousseau Singulier, Stéphane Tissot, Arbois, Jura, France*

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Black venere rice and grape tomatoes, curried butternut pumpkin

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Ligurian honey glazed summer vegetable cannelloni, pickled cherries and summer barbaajuan  
*2010 Bass Phillip 'Crown Prince' Pinot Noir, SE Gippsland Vic*

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Terrine of aged comté, nicola potato, watercress and miso sable  
*2008 Dalwhinnie Estate 'Jacques Reymond Selection' Shiraz, Pyrenees, Vic*

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Summer fruit mojito, apricot, mango and strawberry  
*Optional wine match\**

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Venezuela origine rare chocolate and Mt Buffalo hazelnuts, passionfruit,  
infusion of tonka bean and Tahitian vanilla  
*Henriques & Henriques Finest Full Rich 5 year old Madeira, Portugal*

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Coffee and petits fours

**\$140.00 without wine**

**\$235.00 with wine**

*\*Optional: 60ml NV Billecart -Salmon Demi Sec, Mareuil-sur-Aÿ, France (\$20.00)*

## **'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:

Contrast of Ocean Trout, slow cooked and smoked  
*2009 Kientzler Gewürztraminer, Alsace Ribeauvillé, France*

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Moreton Bay bugs, fresh soba noodles, salicorne and caramelised black vinegar  
*2011 Felton Road Riesling, Bannockburn, Central Otago, New Zealand*

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John Dory, Szechuan pepper and smoked palm sugar, lemon and black olive  
*2010 Toolangi Estate 'Jacques Reymond Selection' Chardonnay, Yarra Valley, Vic*

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Flinders Island Wallaby, suckling lamb, natural cooking juices  
*2009 Trousseau Singulier, Stéphane Tissot, Arbois, Jura, France*

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Highland venison tataki and spanner crab, fresh Tasmanian wasabi

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Ligurian honey glazed pekin duck, pickled cherries and summer barbajuan  
*2010 Bass Phillip 'Crown Prince' Pinot Noir, SE Gippsland Vic*

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Veal fillet dolce forte, sea urchin butter and lard potatoes  
*2008 Dalwhinnie Estate 'Jacques Reymond Selection' Shiraz, Pyrenees, Vic*

~

Summer fruit mojito, apricot, mango and strawberry  
*Optional wine match\**

~

Venezuela origine rare chocolate and Mt Buffalo hazelnuts, passionfruit,  
infusion of tonka bean and Tahitian vanilla  
*Henriques & Henriques Finest Full Rich 5 year old Madeira, Portugal*

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Coffee and petits fours

**\$190.00 without wine**  
**\$285.00 with wine**

*\*Optional: 60ml NV Billecart -Salmon Demi Sec, Mareuil-sur-Aÿ, France (\$20.00)*

## 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

partridge 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