

Jacques Reymond is introducing 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

Delicate tofu chakin, pure essence of tomato like a gazpacho,
spicy cucumber and melon
2008 Domaine Bruno Sorg Pinot Blanc, Alsace France

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Compressed watermelon and Thai oil,
daikon with spiced nougatine and peanuts, warm leeks and chilli gherkin dressing

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Asparagus and salsify with four peppers, fennel and white balsamic,
sencha and lime emulsion,
2008 Toolangi Estate 'Jacques Reymond Selection' Yarra Valley Vic

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Butternut pumpkin and tempura of cauliflower, tajine flavours,
organic natural black rice, whipped Persian fetta
2005 Grey Sands Merlot, Glengarry Tasmania

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Witlof a l' orange and kombu swede cooked in salt crust,
lemon myrtle and apple jelly, cider vinaigrette
2006 Gevrey Chamberlin 'Veilles Vignes' Frédéric Magnien, Burgundy France

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Delice soufflé of cottage cheese and aged comté,
a stinging nettle and watercress sauce
2005 Domaines Schlumberger Grand Cru Riesling, Saering Alsace France

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Martini of bittersweet chocolate, whisky and espresso granita,
bourbon vanilla chantilly

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Pear and caramel, earl grey and orange tea ice cream,
broken Pedro Ximenez
2005 Château Roumieu Lacoste Sauternes, France

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Coffee and petits fours

\$130.00 without wine
\$220.00 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:

Delicate rock lobster chakin, broth of blue swimmer crab and Asian senses,
fragrant coconut milk, palm oil

2008 Domaine Bruno Sorg Pinot Blanc, Alsace France

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Hiramasa kingfish and our own ponzu, Hervey Bay scallop, spiced nougatine with peanuts,
warm leek and chilli gherkin dressing

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Snapper with four peppers, fennel and white balsamic,
sencha and lime emulsion

2008 Toolangi Estate 'Jacques Reymond Selection' Yarra Valley Vic

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Crispy quail breast, tajine flavours, organic natural black rice, whipped Persian fetta

2005 Grey Sands Merlot, Glengarry Tasmania

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Flinders Island wallaby and kombu swede cooked in salt crust
dashi and apple jelly, cider vinaigrette

2006 Gevrey Chamberlin 'Veilles Vignes' Frédéric Magnien, Burgundy France

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Wagyu beef rump, oyster sauce and condiments, ravioli of daikon and spicy celery,
mustard ice cream

2005 Dalwhinnie 'Jacques Reymond Selection' Shiraz, Pyrenees, Vic

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Martini of bittersweet chocolate, whisky and espresso granita,
bourbon vanilla chantilly

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Pear and caramel, earl grey and orange tea ice cream,
broken Pedro Ximenez

2005 Château Roumieu Lacoste Sauternes, France

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Coffee and petits fours

These wines have been selected by our sommelier 'Nathalie Reymond'
to complement the courses above.

\$165.00 without wine

\$255.00 with wine

Carte

The ocean - flounder and oysters, fresh wasabi

warm flounder 'sashimi' with fresh grated horseradish and togarashi,
a natural oyster and sea water, a warm oyster with wasabi dressing,
crispy tempura of white anchovy

Quail, pig trotter and milk fed veal tongue

marinated quail breast with a mustard and cracked black pepper crust,
rhubarb and juniper berries, young pig trotter and veal tongue with spicy gherkin, a sweet egg dressing

Two tastes of scallops with seasonal flavours

a ceviche with swede, artichoke chips and lemon myrtle,
seared scallops with beetroot, apple and cider emulsion

Making a reference to paella

black rice unctuous, parmesan snow egg, wok of squid, crustaceans,
chicken brisket and giblet, broken juices and saffron oil, smoked peppers

Hare and black pudding

saddle of hare gently seared with sancho spices, witlof and orange,
infused tonka bean oil with smoked sweet peppers and apple, devil black pudding

Roasted snapper, espelette pimento and mustard seed butter

a white onion tart, fluffy parsnip and yabbies, textures of enoki and Australian
pure virgin olive oil, a green lettuce emulsion

Sweet and sour pekin duck like tucupi

a spiced nougatine of flaked salt and ginger, a lemon sauce,
sourness of wilted sorrel and crispy duck skin salad, four pepper squid and yoghurt

The rocks – rouget and abalone

seared rouget and pak choi sesame, ginger and kaffir lime,
abalone and turmeric kohlrabi, seaweed wakame, a clear citrus and cucumber vinaigrette

The delicacy of milk fed veal sweetbread

the sweetbread is golden roasted in corn syrup and lime, natural sweetened salsify and lemon pulp,
baby turnips and campari, corn and chilli pop corn

Poached and roasted partridge, light oriental juices

a delicate custard of livers and tarragon, fresh water crustacean and aromatic infusion,
dry mild curry of young carrots and cauliflower

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 \$98.00

Four courses \$125.00

Five courses \$150.00

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