



## TASTING NOTES

*All our SMALL meals can be enjoyed individually or mostly shared for two people.*

*All our LARGE meals are best accompaniment with sides, enjoyed individually or shared together.*

*Our desserts are designed and created not to be shared, because no one really likes to share dessert.*

### **DRY-AGEING BEEF**

It is from days long past that we often find the most delicious culinary serendipity; and the technique of dry-ageing is one such example.

We dry-age our own cuts of meat on premises in a controlled environment for between four to eight weeks. As the moisture slowly evaporates from the beef. A protective layer forms around the cut; this is not mould but rather a hard, dark crust. This process helps intensify the flavour, yielding that elusive fifth umami flavour – and the beef becomes more relaxed and far more tender than it would be completely fresh. As the piece of meat matures it develops those deeper, stronger, beefier flavours that we look for in a great cut of meat.

### **FROM OUR FARM**

We grow and harvest all herbs, tomatoes and other beautiful produce from our nearby permaculture farm.

### **RIVERINE BUFFALO BLUE**

The only Buffalo milk blue cheese made in Australia, sourced from the local Gippsland buffalo milk - only a handful made on the planet. The result is an amazingly creamy, smooth, light coloured blue cheese.

### **HOUSE CULTURED BUTTER**

This 2-day process of culturing and churning is part of our daily undertaking in the kitchen. Turn into this beautiful silky butter.

### **RED PEPPER SOFRITO**

Spanish style salsa made from, roasted capsicum, herbs and garlic.

### **BEEF INTERCOSTALS**

Also known as rib fingers, are the meat in between the ribs. They're gelatinous, high in flavour.

### **STRACCIATELLA CHEESE**

Burrata is a fresh Italian cow milk cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside contains stracciatella and cream, giving it an unusual, soft texture.

### **SHIO KOMBU**

Strips of kombu that have been marinated in soy sauce, sake & mirin - dried out.

### **DASHI SAUCE**

Considered as a fundamental building block of traditional Japanese cuisine. A Japanese soup stock traditionally made from kombu and katsuobushi.

### **FURIKAKE**

A Japanese seasoning typically made with sesame seeds, nori, salt, sugar.

### **KOJI RICE**

Fermented cooked rice or grains. We use this ingredient to make our miso's, garums, tenderise meat or make our soy sauces.

### **SHIO-KOJI**

A Japanese marinade/paste made from koji rice - fermented in-house for 10 days. Shio-koji breaks down the proteins to bring out some umami flavours, we use this process to tenderise meat and fish.

### **SAUCE GRIBICHE**

A cold egg sauce in French cuisine, made by emulsifying boiled eggs with mustard, vinegar, olive oil.

### **UMAMI BUTTER**

Umami is your fifth basic taste alongside sour, sweet, bitter, and salty. Japanese discovered this fifth flavour and called it "umami," which translates to "savory."

**“THE FOUNDATION OF GOOD COOKING IS TO SOURCE  
THE FINEST PRODUCE AVAILABLE AT THE TIME”**

ROEL VAN CAMP