

SAMPLE MENU

PRESENTED BY CHEF NADIA MALONE, MELALEUKA FARM & THE AMBERTON.

FIRST COURSE

GARLIC HUMMUS, SALTBUSH DUKKAH, HOUSE BREAD

PAIRED WITH WINE - 75 ML

SECOND COURSE

MELALEUKA FARM BEEF TARTARE, GRILLED BONE MARROW,
EGG FUDGE, BLACK GARLIC, CORNICHON, CAPERS

PAIRED WITH TWO WINES - 75 ML

THIRD COURSE

ROTTNEST ISLAND SCALLOP, SWEET CORN PUREE, FINGER LIME CAVIAR,
MELALEUKA FARM CHORIZO DUST, MICRO BASIL

PAIRED WITH WINE - 75 ML

FOURTH COURSE

HAWTHORNDEN FARM LAMB, JERUSALEM ARTICHOKE,
RED WINE PICKLED BABY ONIONS, MUSHROOM MEDLEY

PAIRED WITH TWO WINES - 75 ML

THE
AMBERTON
WINTER
DINING
Series



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