

PEACOCK AND JONES

Please enjoy our seasonal menu created by our head chef
Ishan Acharya and culinary curator Ben Milbourne.

Try our Tasting Menu

\$95 per person | \$105 per person with cheese

Allow at least 2 hours | consider a wine pairing \$70

Vegetarian tasting & a la carte menu available

Smaller

Stracciatella (gf)

purplette onion | kombu | flinders island evo

Chicken Liver Parfait

noilly prat | brioche

Beef Tartare (gf, df)

classic garnishes | oyster & wasabi emulsion | potato crisps

Aged Hiramasa Kingfish (gf, dfo)

buttermilk | nasturtium

Charcoal Calamari (gf)

ink emulsion | fennel cream | cracker

French Onion Souffle

heidi gruyere | petit herbs

Winkleigh Farm Pork Jowl (gf)

jamon butter | shiitake | carrot

Larger

Market Fish (gf)

clams | celery | fennel | lemon

Lyndall Farm Lamb (gf)

fermented black barley | spinach | leap farm curdy

Koji-aged Pork Chop (gf/df)

remoulade | walnut | nori

Strelleyfield Free-range Duck (gf/df)

radicchio | sweet potato

Robbins Island Rump Cap 250g MB7+ (gfo/dfo)

wine merchant | smoked leek | ox tongue

Sides

Spring Leaves (gf/df)

truffle dressing

Local Potatoes (gf/dfo)

pistou | crème fraiche

Broccoli (gf, dfo)

white anchovy | sheep's milk yoghurt

Fries (df)

aioli

Dessert

Grand Marnier Ice Cream (gf)

Dark Chocolate Delice

crème fraiche sorbet | hazelnut

Bombe Alaska (gf)

almond | yuzu | verbena

Tasmanian Cheeses (two options) 40g each

local honeycomb | carrot jam | toasted bread