

Chefs Dining Experience

Enjoy a private dining experience in your guest house with Executive Chef, Tristan Rebbettes.

Summer Menu | \$220 Per Person

Paired Wines | \$85 Per Person

To Start

Selection of Seasonal Chef's Snacks

Mona Farm organic stoneground sourdough and Jersey cultured butter

NV Vinaceous Burlesque Blanc de Blancs, Mount Barker, WA

First Course

BBQ Toothfish cured in house-made fermented miso, carrot anglaise, tarragon and red elk *gf, df*

2019 Collector Wines, Marsanne, Canberra District, ACT, Australia

Second Course

Wessex Saddleback, broccolini verde, Braidwood Black Garlic, salt-baked celeriac *gf, df*

2017 Collector Wines, Sangiovese, Canberra District, ACT, Australia

Sides (shared)

Seasonal vegetables from the garden, selected by Tristan on the day

Third Course

Mona Farm honeycomb, white chocolate ganache, fennel granita *gf, v*

2021 Long Rail Gully, Cetiri, Murrumbateman, NSW, Australia

Fourth Course

Dark chocolate, Jerusalem caramel, malt, preserved plum

Grapefruit Shiraz Fizz - Four Pillar's Bloody Shiraz Gin, peach liqueur, StrangeLove Grapefruit Tonic, Mona Farm thyme, dried orange

v (vegetarian) p (pescatarian) gf (gluten free) df (dairy free)

Mona Farm's Private Dining Menu is designed to be enjoyed within the privacy of your guest house.

Please note, the menu is inclusive of all waitstaff. A minimum food and beverage spend requirement of \$2,500 applies.