



CHATHAM HOUSE

4 Course Degustation

"5 Elements"

Chef de Cuisine - Daryl Harris



Air

Cantina soy and seed sourdough | Lescure butter



Water

Choice of

Six Clair de Lune Bouton oysters | lime cheek

Borrowed Cuttings Piquepoul Blanc Cowra

Yarra Valley caviar | Tasmanian ocean trout | sorrel | horseradish cream

Lake George Pinot Gris Canberra District



Fire

Choice of

Maremma free range duck breast L'Orange | truffle caramel fondant

Crittenden Estate Pinocchio Sangiovese Vic

Abrolhos Island scallops | cauliflower puree | Rodriguez black pudding | saffron
vinaigrette

Tahbilk Marsanne Nagambie Vic



Earth

Choice of

Two bone Breakout River Cowra lamb rack | Cumberland sauce

Miles from Nowhere Shiraz Margaret River

Rare breed Byron Bay Kurobuta Berkshire pork cutlet | scratchings | pepper and
Cognac demi glaze

The Villages Shiraz Grenache Heathcote

Both served with Café de Paris mashed Dutch Cream potatoes, buttered pod vegetables, blistered
heirloom tomatoes



Ether

Shropshire Blue | Cow | Nottinghamshire, England

Kris Lloyd Artisan Jester | Goats Milk and Cow Cream | Adelaide Hills, SA

Section 28 Mont Priscilla | Cow | Adelaide Hills, SA

Le Conquérant Grand Camembert | Cow | Normandy, France

Cyprus Grove Lamb Chopper | Sheep | Holland (matured in USA)

Grissini Piemontesi | Millers Earth | Duchy organic lemon shortbread | muscatels | fresh
honeycomb

Oakridge Pinot Noir Yarra Valley

\$68.00 per person

With wine matching \$98.00 per person