

1907

ARTISIANAL BREAD

Petit Pains with Cyprian Black Salt

GF Bread available upon request

\$8

FIRST COURSE

Artisinal Olives, Toasted Almond and Rosemary Shortbread

\$10

Freshly Shucked Australian Oysters (3 or 6)

Natural with Lime

Forum Cabernet Savignon Granita

\$12/ 24

\$14/ 28

Carpaccio of Wagyu Beef, Sous Vide Egg, Morcilla Crumb, Truffle Oil, Parmesan and Fine Herbs

\$24

1907 Charcuterie Deli Board /

Sopressa, Jamon, Salmon Rillettes, Liver Parfait and Condiments

\$28

Egyptian Saffron Risotto, Shaved Manjimup Truffle, Parmeggiano Snow and Gold Dust

\$24

Game Farm Spatchcock, Romesco Puree, Crisp Black Bean and Coriander Salt

\$26

SEA & OCEAN

Housemade Linguine, West Australian Marron, Bisque Foam and Manjimup Truffle

\$28

Seared Tasmanian Salmon, Pink Peppercorn Dust, Creme Fraiche Consomme, Caviar and Chevril Oil

\$48

Blackened Barramundi, Sweet Potato Fondue, Spinach Concentrate and Macadamia Crumb

\$32

Paddock & Livestock

Seared Live Stock Wagyu Sirloin, Trotter Croquette, Porcini Puree, Manjimup Black Truffle, Beef Jus and Kale Dust

\$50

Jamon Wrap'd Baby Lamb, Espresso Infused Lentils, Green Broccoli Puree and Red Wine Jus

\$38

Linley Valley Pork Belly, Infuse Asiatique, Cauliflower Crumb, Coriander Puree, Madras Infused Pork Jus and Rye & Sesame Soil and Orange Powder

\$33

SOIL & GARDEN

Micro Frizée Petals, Sous Vide Egg and Bacon Emulsion

\$15

French Bean, Almon and Red Wine Vinigrette

\$13

Sweet Pea, Crisp Pancetta and Black Truffle Sauce

\$24

PASTRY & SWEETS

Carrot Cake, Coconut Creme Cheese, Carrot Gel, Black Toasted Poppy Seed and Yoghurt Gelato

\$16

Chocolate Fondant, Peanut Butter, Strawberry Gelato and Salted Peanut Butter Powder

\$16

Tonka Bean Creme Brulee, Hazlenut & Tarragon Powder and Mandarin Sorbet

\$16

1907 Petits Fours / Selection

\$14

1907 Artisinal Cheese Selection

Honeycomb, Navel Orange, Charred Nut & Pollen Crumble and a Baguette

\$28

Affogato / Vanilla Bean Ice Cream & Liqueur of Choice

\$14

4 COURSE DEGUSTATION MENU

Amuse Bouche

Artisinal Olives, Toasted Almonds and Rosemary Shortbread

Egyptian Saffron Risotto, Shaved Manjimup Truffle, Parmegianno Regianno Snow and Gold Dust

Seared Tasmanian Salmon, Pink Peppercorn Dust, Creme Fraiche Consomme, Caviar and Chevril Oil

Chocolate Fondant, Peanut Butter, Strawberry Gelato and Salted Peanut Butter Powder

\$80 PP

Wine Pairing \$45

6 COURSE DEGUSTATION MENU

Amuse Bouche

Artisinal Olives, Toasted Almonds and Rosemary Shortbread

Egyptian Saffron Risotto, Shaved Manjimup Truffle, Parmegianno Regianno Snow and Gold Dust

Blackened Barramundi, Sweet Potato Fondue, Spinach Concentrate and Macadamia Crumb

Jamon Wrap'd Baby Lamb, Espresso Infused Lentils, Green Broccoli Puree and Red Wine Jus

1907 Artisinal Cheese, Honeycomb, Citrus, Nut & Pollen Crumble and a Baguette

Carrot Cake, Coconut Cream Cheese, Toasted Poppy Soil and Yoghurt Gelato

\$115 PP

Wine Pairing \$65

7 COURSE DEGUSTATION MENU

Amuse Bouche

Artisinal Olives, Toasted Almonds and Rosemary Shortbread

Egyptian Saffron Risotto, Shaved Manjimup Truffle, Parmegianno Regianno Snow and Gold Dust

Seared Tasmanian Salmon, Pink Peppercorn Dust, Creme Friache Consomme, Caviar and Chevril Oil

Game Farm Spatchcock, Romesco Puree, Crisp Black Bean and Coriander Salt

Palate Cleanser

Saint Jermain Elderflower Sorbet and Blueberry Consomme

Jamon Wrap'd Baby Lamb, Espresso Infused Lentils, Green Broccoli Puree and Red Wine Jus

1907 Artisinal Cheese, Honeycomb, Citrus, Nut & Pollen Crumble and a Baguette

Tonka Bean Creme Brulee, Hazlenut & Tarragon Powder and Mandarin Sorbet

\$135 PP

Wine Pairing \$80