



DEGUSTATION MENU

Tuesday to Saturday

4 Course \$80
Wine Pairing \$45

6 Course \$115
Wine Pairing \$65

7 Course \$135
Wine Pairing \$80

A LA CARTE MENU

Tuesday to Thursday - Lunch and Dinner
Friday - Lunch

1907 offers vegetarian options and can cater to all dietary requirements for all of our menus.

Our menu and prices are subject to change.

The same course degustation menu is to be enjoyed by the whole table

4 COURSE DEGUSTATION MENU

Amuse-bouche

Artisinal Olives, Toasted Almonds, House-made Baguette, Butter, Rosemary and Poppy-seed Lovash

Egyptian Saffron Risotto, Shaved Manjimup Truffle, Parmigiano Reggiano Snow and Gold Dust

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

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

\$80 PP

with Wine Pairing \$45

The same course degustation menu is to be enjoyed by the whole table

6 COURSE DEGUSTATION MENU

Amuse-bouche

Artisinal Olives, Toasted Almonds, House-made Baguette, Butter, Rosemary and Poppy-seed Lovash

Egyptian Saffron Risotto, Shaved Manjimup Truffle, Parmigiano Reggiano Snow and Gold Dust

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

Jamón Wrapped Baby Lamb, Espresso Infused Lentils, Green Broccoli Puree and Red Wine Jus

1907 Artisinal Cheese / Infused Honey and House-made Focaccia

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

\$115 PP

with Wine Pairing \$65

The same course degustation menu is to be enjoyed by the whole table

7 COURSE DEGUSTATION MENU

Amuse Amuse-bouche

Artisinal Olives, Toasted Almonds, House-made Baguette, Butter, Rosemary and Poppy-seed Lovash

Egyptian Saffron Risotto, Shaved Manjimup Truffle, Parmigiano Reggiano Snow and Gold Dust

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

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

Palate Cleanser

Saint Germain Elderflower Sorbet and Blueberry Consomme

Jamón Wrapped Baby Lamb, Espresso Infused Lentils, Green Broccoli Puree and Red Wine Jus

1907 Artisinal Cheese / Infused Honey and House-made Focaccia

Tonka Bean Creme Brûlée, Hazelnut & Tarragon Powder and Mandarin Sorbet

\$135 PP

with Wine Pairing \$80

The same course degustation menu is to be enjoyed by the whole table

ARTISANAL BREAD

Petit Pains with Cyprian Black Salt	\$8
<i>GF Bread available upon request</i>	

FIRST COURSE

Artisinal Olives, Toasted Almonds, House-made Baguette, Butter, Rosemary and Poppy-seed Lovash	\$10
Freshly Shucked Australian Oysters (3 or 6)	
Natural with Lime	\$12/ 24
Forum Cabernet Sauvignon Granita	\$14/ 28
Carpaccio of Wagyu Beef, Sous-vide Egg, Morcilla Crumb, Truffle Oil, Parmesan and Fine Herbs	\$24
1907 Charcuterie Deli Board /	
Sopressa, Jamón, Salmon Rilette, Liver Parfait and Condiments	\$28
Egyptian Saffron Risotto, Shaved Manjimup Truffle, Parmigiano Snow and Gold Dust	\$24
Game Farm Spatchcock, Romesco Puree, Crisp Black Bean and Coriander Salt	\$26

SEA & OCEAN

House-made Linguine, West Australian Marron, Bisque Foam and Manjimup Truffle	\$28
Seared Tasmanian Salmon, Pink Peppercorn Dust, Creme Fraiche Consomme, Caviar and Chervil 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
Jamón Wrapped 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 Frisée Petals, Sous-vide Egg and Bacon Emulsion	\$15
French Bean, Almond and Red Wine Vinaigrette	\$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 Brûlée, Hazelnut & Tarragon Powder and Mandarin Sorbet	\$16
1907 Petits Fours / Selection	\$14
1907 Artisinal Cheese Selection Infused Honey, and House-made Focaccia	\$28
Affogato / Vanilla Bean Ice Cream & Liqueur of Choice	\$14