

Eat / Summer 2017

The Summer Menu
Planted in our Woollahra
garden months ago,
harvested this morning,
and ready for you right
now.

By Chiswick

Collective Menu

Chiswick's Collective Menu is designed for groups of four or more and includes four courses designed for sharing. Each dish has been selected by Chiswick Head Chef Tom Haynes and Matt Moran and features some of Chiswick's favourites.

(G) Wood-fired focaccia, artichoke, oregano

(F) Zucchini flower, goat curd, lemon

(D) Heirloom tomato, olive, nasturtium

(H) Fried spatchcock chicken, buttermilk, oregano

(F) Roasted baby corn, dill, pine nut

Nick Spencer Rosé, Gundagai NSW 2017

(E) Barra-in-a-bag, pea, broad bean, lemon

Choice of either:

(H) Whole-roasted chicken, toasted farro, snow pea

(F) Moran Family lamb shoulder, zucchini, mint, lemon

(G) Seasonal greens, lemon, pepper

(H) Chiswick garden salad

Rock of Wisdom Grenache, Barossa Valley SA 2015

Chocolate and hazelnut cake

Peach sorbet, raspberry, mint

Monbazillac Grande Maison Botrytis, France 2010