

eleven

(sample menu)

tasting menu

79pp

milk bun, roasted chook butter

Smoky Bay oyster, mignonette, chive (GF)
chicken liver parfait, Pedro Ximenez jelly, lavosh

King George whiting ceviche, daikon, pink lady apple, wakame (GF)
roasted wild mushroom, purple potato, pine oil, mushroom tea (GF, V)

pork cutlet, salsa verde, celeriac puree, brassica slaw (GF)
witlof, persimmon, persian feta & almond salad (CN, GF, V)

Jerusalem artichoke ice cream, mandarin granita (GF, V)

chocolate cremeux, blackcurrant sorbet, pink pepper (GF)

optional addition:

36pp

180g Mayura Station MS9 sirloin, eleven mustard, pickled onion
french fries, black garlic aioli (GF, V)

Tables of seven or more guests are required to enjoy our tasting menu.
Please note a 15% surcharge will apply on Public Holidays

milk bun, roasted chook butter 5ea

Smoky Bay oyster, mignonette, chive (GF) 6ea

chicken liver parfait, Pedro Ximenez jelly, lavosh 14

smoked eggplant cream, curry leaf oil, cassava crackers (Ve) 15

quail pancake, xo sauce 16ea

King George whiting ceviche, daikon, pink lady apple, wakame (GF) 32

roasted wild mushroom, purple potato, pine oil, mushroom tea (GF, V) 25

ricotta gnocchi, pumpkin, macadamia, sage beurre noisette (CN, V) 36

market fish, yellow bean sauce, sauteed cavolo nero, kipfler potato 38

pork cutlet, salsa verde, celeriac puree, brassica slaw (GF) 42

180g Mayura Station MS9 sirloin, eleven mustard, pickled onion 79

witlof, persimmon, persian feta & almond salad (CN, GF, V) 14

greens with confit garlic, crispy shallots (V) 14

french fries, black garlic aioli (GF, V) 14

vanilla bean & thyme creme brulee (CN, V) 15

passionfruit souffle, passionfruit skin ice cream (GF, V) 17

chocolate cremeux, blackcurrant sorbet, pink pepper (GF) 16

cheese - please refer to our comprehensive list on next page

cheese list

Reypenaer VSOP, Wijangaard Kass, Netherlands 13
Cow's milk, semi-hard, aged for a minimum 24 months.
Full flavoured with undertones of toffee, burnt butter, toasted nuts.
suggested pairing: Butter on Rye cocktail

Section 28 Mont Priscilla, Woodside, SA 13
Cow's milk, semi-hard.
Creamy mouth feel, hints of yeast, wild flower and caramel.
suggested pairing: 2021 Hills Collide 'Bright White' Blend

Tete de Moine, Jura Switzerland 13
Cow's milk, semi-hard.
This cheese is traditionally served curled using a Girolle.
Savoury, full flavoured, melt in the mouth texture.
suggested pairing: 2020 Didier Pabiot 'Prelude' Pouilly-Fumé Sauvignon Blanc

Roquefort, Aveyron, France 15
Sheep's milk, blue vein, aged from 4 months
Sharp, savoury and fruity.
suggested pairing: 2018 Royal Tokaji Co. Late Harvest

Langres Petit, Champagne-Ardenne, France 15
Cow's milk, wash rind.
Fudgey, savoury, creamy.
suggested pairing: 2008 Veuve Clicquot 'La Grande Dame'

Brie aux Truffes, Ile de France, France 17
Cow's milk, white mould.
Filled with a layer of crème fraîche, fresh black truffle.
suggested pairing: 2017 Niepoort LBV Port

La Tur, Piedmont, Italy 17
Mixed milk - cow's, sheep's, goat's. Soft, white mould.
Light and whipped mousse texture with a yeasty, buttery, lactic tang.
suggested pairing: 2017 Rockford 'Cane Cut' Semillon

*All cheese selections 30g served with lavosh and choice of one accompaniment:
quince gel, muscatels, preserved fig, honeycomb, candied dried pear.
Additional accompaniments \$1 ea*

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