
MAGILL ESTATE

KITCHEN

Let us feed you...

MEK tasting menu

75 pp

We'll organise the drinks

wine pairing

45 pp

iconic wine pairing

90 pp

luxury wine pairing

180 pp

bread

Magill Estate **sourdough loaf** + house churned butter

8

raw

kingfish + watermelon radish + lime

23

daikon + **tuna** + kale + ginger

26

beetroot + hazelnuts + **venison** + parmesan

21

beef **tartare** + yolk + crisp

22

charcuterie

duck & chicken **parfait** + nashi pear + pickled walnuts

17

ocean trout rilette + shallot + radicchio + cucumber

18

lentils + mint yoghurt + **pressed lamb**

17

smoked **chicken** + green harissa + witlof

15

charcuterie + cornichon + baby onion + mustard yoghurt

15pp

smaller

heirloom tomato + **stracciatella** + black olive 20

green beans + almonds + shallot + nectarine 18

black garlic + **cauliflower** + seeds & grains 15

heirloom carrots + goats cheese + ginger + granola 17

savoy cabbage + **mussels** + tarragon 19

bell peppers + chorizo + prawn + **squid** 20

crispy pork + kasundi + gribiche 10

quail + hommus + lemon + paprika 21

brioche + chutney + **pork belly** + daikon + carrot 10

cheeseburger + brioche + chips 20

larger

egg noodle + **pork** + peach + basil 28

mushroom + blackberry + pappardelle + thyme 26

beef rib + pickled capsicum + slaw + flatbread + chimichurri 600g 58

soft herbs + lemon + **market fish** + butter 35

lamb rump + broccolini + anchovies 38

apple + white balsamic + pecan + **poussin** 34

red gum fired served with potato gratin + sour cream

dry aged angus **rib eye** 800g 90

mayura station **wagyu** 200g 42

angus **striploin** on the bone dry aged 500g 52

for after

lemon + meringue + crumble 16

chocolate + candied hazelnuts + cherry 16

vanilla panna cotta + heirloom tomato + honeycomb 16

flight of **cheese** 30