

A LA CARTE DINNER

AMUSE BOUCHE

Hiramasa kingfish, Japanese inspirations	19
White rabbit stuffed with chestnuts, cherries, celery and turnip puree	22
Crispy chicken, chorizo, potato, chimi churri, salted pistachio praline	19

ENTREE

Veloute of leek and potato, King George whiting, scallops, lup chong & baby vegetables	29
Slow cooked pork, apple, onion, marmelade, rhubarb gastrique	32
BMarron, bourbon beurre blanc, carrot and ginger noodle, lime and vanilla salt	38

MAIN COURSE

Wild River barramundi, fennel, orange, almond, avocado mousse, prawns	49
Boggabilla lamb rack, peas, soubise, boudin noir, spiced yoghurt, eggplant	49
Wagyu marble score 8+ two ways, confit leek, mushroom puree, smoked pomme mousseline	49
Duck breast, compressed pineapple, basil seed, parfait	49

SIDES

Potato gratin	10.5
Young carrots, honey and cultured butter glaze	10.5
Chicory, endive and fennel salad, Pedro Ximenez vinaigrette	10.5

DEGUSTATION DINNER 8 course \$120 per person

Lobster and scallop from Tasmania almond, soy milk and herbs

Hiramasa kingfish inspirations from Japanese flavours

Escabeche of sardines and baba ganoush crisps, aioli and salt 'n' vinegar powder

Crispy squab and crackling mandarin, liquorice and tea soup

Slow cooked lamb and fenugreek chlorophyll, barbeque spice and potato

Fallow deer and parsnip pear, cocoa and raspberry

Sheep's milk cream and rosemary ash apple and charred onion juice

Coconut and pineapple green tea and fennel pollen

Petit fours

Desserts and petit fours handcrafted by Urbane's pastry chef, Shaun Quade

Wines to match available for \$85

The degustation menus are for the whole table only.

DEGUSTATION VEGETARIAN 8 course \$100 per person

Spaghetti alla puttanesca

Compressed heirloom tomato, basil, sour dough and balsamic

Organic La Luna goats cheese from Victoria, brioche, apple jelly

Slow cooked duck egg, hazelnut citrus and garlic crumbs smoked potato veloute

Potato gnocchi and burrata cream, chanterelles and truffle

Organic vegetables from the Lockyer Valley 'a 'la Grecque' style

Sheep's milk cream and rosemary ash, apple and charred onion juice

Coconut and pineapple green tea and fennel pollen

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DESSERT DEGUSTATION **\$65 per person**

Cucumber and eucalyptus, hibiscus and spearmint

Sheep's milk cream and rosemary ash, apple and charred onion juice

Seasonal berries and beetroots, sour milk and honey

Banana and rosemary, clove and cocoa husk

Black figs and leaves, umeshu and rye

Coconut and pineapple, green tea and fennel pollen

A LA CARTE DESSERTS

Banana cooked in rosemary caramel, aerated milk chocolate, salted coffee biscuit, cocoa husk sorbet	19
Seasonal berries, bitter chocolate and apple sorbet heirloom beetroots, sour milk and honey	19
Roasted coconut cream, spiced pineapple, green tea sponge, fennel pollen	19
Fresh black figs and leaves, curds and whey iced plum wine, rye ice cream	19
Selection of petit fours	9

Desserts and petit fours handcrafted by Urbane's pastry chef, Shaun Quade

CHEESE BOARD \$16 per cheese

All cheese served with lavosh wafers, fruit & nut sourdough, oat biscuits as well as accompaniments selected by the chef

Abondance (AOC)

Brézain - smoked

Camembert de Normandie

Grés des Vosges

Le Trou du Cru

Langres

Chabichou du Poitou AOC (shab-bee-SHOO duh pwah-TOO)

Crottin (kroh-TAN)

Tomme de Chevre

Delice du Bourgogne

Cacio di Bosca (Truffle Pecorino)

Zamorano DO

Gruyere Reserve AOC

São Miguel Azores

Black Savourine

Billy Blue

Brie de Nangis

Please see over for origins and descriptions of cheeses

Abondance (AOC)

Abondance was created in the 5th Century by monks of the Abbaye Notre Dame d'Abondance in an Haute-Savoie valley of the same name. Three breeds of cattle provide the rich, creamy milk required - Abondance, Montbéliard and Tarine.

After cooking and two pressings the, the cheese is removed from the mould and cooled. It is soaked in salted water for 12 hours and dried before maturing for 90 days or more. Every day salt is applied to the rind to make it crustier and reduce mould.

The cheese has a pale yellow, velvety centre. It is strongly aromatic, with a complex and distinctive taste, combining the flavours of fruit and nut and balancing bitter and sweet..

Brézain - smoked

Le Brézain is a semi-hard smoked raclette-style French cheese. This cheese is exposed to the natural, hot smoke of a wood fire in a humid atmosphere. This simple and timeless process accounts for the shape, colour, and distinctive taste. Presented in six colourful wedges looking like a large round of brioche, it is ideal for raclette.

Camembert de Normandie

One of the most famous French cheeses, camembert accounts for about 20% of all cheese production in France. It is said to have been created by a Normandy farmer's wife named Marie Harel, who made a dry, yellow-brown cheese for her family in the late 18th century from the milk of Norman cows.

She sheltered a priest from the brie region during the French revolution who suggested ways for her to improve the cheese. In 1855 her family presented Napoleon III with a piece, mentioning the name of the village it came from. He liked it and from then on it was known as camembert.

The cheese has pale yellow centre covered with a thin layer of white mould. It has a subtle mushroom taste and is best served with bread and accompanied by a glass of Burgundy or Normandie cider.

Grés des Vosges

This traditional soft, washed rind cheese is made in Alsace, the region famous for other washed rinds such as Munster. Unlike Munster, Grés des Vosges has a more delicate palate. It is carefully matured in humid cellars for a minimum of three weeks then hand packed into the wooden box and decorated with a fern leaf.

It has the typical yeasty aroma of a washed rind with hints of mushroom and smokey garlic. Beneath the crumbly, sticky, orange rind is a supple, pale straw-coloured paste with a delicate yeasty flavour. Try matching the earthy flavour with an Alsace wine like Riesling, Gewürztraminer, or a Pinot Gris.

Le Trou du Cru

Trou du cru is a small epoisses like cheese from the côte d'Or created in the 1980's by expert cheesemaker Robert Berthaut. The soft cheese has an ivory coloured pate and an edible orange rind. It is washed regularly during its maturing process with Marc de Bourgogne and thus conserves a delicate and fragrant taste.

Langres

The origin of this soft cheese is the Langres Plateau in the Champagne region. It easily recognized from its slight indent on the surface. In its homeland, it is often enjoyed by first putting pouring some Champagne or Marc de Bourgogne in the "well" before consuming.

The rind, which has an intense smell, is always damp, sticky and shiny. The solid, but supple pate melts in the mouth and unfolds its full flavour. Although it is quite salty, Langres is much milder than the similar Epoisses de Bourgogne.

Chabichou du Poitou AOC (*shab-bee-SHOO duh pwah-TOO*)

When the Saricens migrated from Spain to France, they took their goats with them. When they were finally expelled from Poitiers in the 8th century, they left them behind, plus their recipes for goat's milk cheese. From then on goat breeding was established in the Poitou region and the Loire Valley became the centre of goat's milk cheese production in France.

When young, this cylindrical cheese has a thin white mould and dense creamy centre with a mild and nutty flavour. Once mature, the rind develops attractive blue-grey moulds, the centre is harder and more crumbly, and the flavour more assertive.

This cheese can be used on the cheese board, in salads or grilled on bread with some beetroot relish. Serve with Loire Sauvignon Blanc or Sancerre.

Crottin (*kroh-TAN*)

This small cylindrical goat's cheese has been produced in the town of Chavignol since the 16th century. It has a rich, smooth and nutty taste. As the cheese matures, the dough becomes hard and crumbly, and the mould on the rind matures into a bluish colour. The bluish colour does not mean the cheese is no longer edible – but quite the opposite.

Crottin is great for grilling or on a cheeseboard. Affinage takes 2 – 4 weeks.

Tomme de Chevre

Ewe's milk cheeses have been produced in this region for centuries but goat's milk cheeses like this one are less common. The curd of the goat's milk is wrapped in a cloth, drained and lightly pressed to discard the whey. This ensures the Tomme de chevre will keep for longer. The ripened cheese is large, heavy and solid; with a firm white, supple and compact centre that occasionally splits. The flavour is rich and buttery with a melt in the mouth texture. It can be served with crusty bread, apples and walnuts alongside a mellow white or muscat.

Delice du Bourgogne

A tribute to french industriel (industrially-made) cheese-making, this Délice de Bourgogne (Burgundy) is executed with flawless craftsmanship and creativity by Fromagerie Lincet.

This decadent triple-cream cheese was the creation of the celebrated 18th Century gastronome, Brillat Savarin. He married full-fat cow's milk to fresh cream, creating incredibly rich, full-flavored cheese with a smooth, melt-in-the-mouth texture.

The remarkably pungent (somewhat moldy) aroma of Delice de Bourgogne belies the velvet-smooth texture and subtle taste of this cheese. Similar to the classic Brie both in appearance and texture, this sumptuous cheese delivers an extra triple-cream punch to the palate. Its outside is yellowish-white in color, with a soft, chalk-like dusty rind. The smell can be overpowering at first, but adds a playful contrast to the sweet and creamy interior.

The first layer is soft and smooth and stark white in color, but as you approach the center, Delice's texture becomes thicker and more consistent, comparable to that of cream cheese. The natural blending of the intensely flavored exterior and that of the more subtle and soft interior makes Délice an unusually delicate cheese.

Cacio di Bosca (Truffle Pecorino)

Truffle Pecorino is the result of the marriage of possibly Tuscany's most extensive DOP product - Pecorino Toscano, and the highly prized white truffle. A delicious mixture of rich creamy sheep's milk and flaked white truffles from the surrounding Tuscan countryside. Dense and moist in texture, the sweet, nutty ewe's milk is blended superbly with the aromatic truffles. It can be used in pasta, salads or simply on the cheeseboard.

Zamorano DO

The dry pastures of Northern Castilla contribute to Zamorano's complex character. Moving the herds between summer and winter pasture have a strong heritage here, and the dramatic landscape offers a great variety of vegetation and climate. Made with unpasteurised milk,

Zamorano is noticeably nuttier and richer than its Spanish cousin Manchego. The quality and character of the ewe's milk allow this cheese to be matured for long periods of time. It develops an intense, slightly tart, fruity flavour with incredible length. When matured for 12 months this cheese is best enjoyed alone with quince paste and a full bodied wine or sherry.

Gruyere Reserve AOC

The Swiss describe Gruyere as 'the cheese that never gets tired' as it has such a long shelf life and, as a result, exports well. As early as the 16th century, it was being despatched to France and Italy, but its history dates even further back, to the 12th century, when farmers would use it in lieu of rent due to the monks of Rougement Abbey.

The centre of this cheese is straw coloured, dense and grainy with a few small holes. Once the cheese has been matured for 12 months the taste is magnificently creamy, rich and nutty.

Gruyere is an essential ingredient in Fondue and can be grated over pasta, salads, and vegetables or into sauces. Serve with walnuts, fruity bread and a burgundy red.

São Miguel Azores

The Azores were discovered by the Portuguese in the 14th century and played an important strategic role for tall sailing ships on their voyages to and from the New World, India and China.

The deep volcanic soils and mild maritime climate of São Jorge and São Miguel proved ideal for farming and today hundreds of farms still produce cows' milk throughout the year, delivering it daily to local cooperatives for cheese making.

This cheese is a typical island cheese. Matured sometimes for over a year its hard slightly crumbly texture has a sweet piquant finish.

Black Savourine

Black Savourine is a white mould semi-matured goat's cheese made in traditional pyramid form.

Yarra Valley Dairy Black Savourine is a cheese which is ideal for the cheese board. It is a pyramid shaped cheese which has been ashed and then matured so that the white mould will grow on the surface of the cheese. Once mature it develops flavours reminiscent of roasted nuts. The texture is firm but with some moisture and the aromas of the cheese accompanies the long extension of flavour.

The flavour of the cheese sits well with cheddar-style cheeses on the board or blue cheeses and as the cheese has a very dramatic look; it will provide a serious aesthetic feature to your presentation as well.

Billy Blue

Thorpe Farm are makers of award the winning Tasmanian highland cheeses. These legendary goat cheeses are made by John Bignell, a sixth-generation Tasmanian. The Bignell family have been farming in the same stretch of land for generations, giving them plenty of time to perfect the art of cheese making.

Billy Blue, the latest creation from John, is this delicious goat milk blue cheese. Beneath the slightly sticky rind, which reveals patches of blue, grey and white mould, the body is ivory shot with blue-green veins. The moist and crumbly pate reveals a flavour which is sweet and nutty, and almost reminiscent of farmhouse cheddars.

Brie de Nangis

Made in the Ile de France just southwest of Paris, France, Brie de Nangis is one of the milder, more buttery Bries. It almost disappeared from production but has seen a revival over the past few decades. Brie de Nangis is creamy and smooth and has a slightly chalky center that becomes runny with age. This cheese also pairs well with a Sauvignon Blanc and bigger reds such as Merlot.

