

HOTHAM AUTUMN FEAST

Grow | Fire | Eat

THE GENERAL MOUNT HOTHAM

Sunday April 17th

*4 courses, crafted by local chefs, with passion and respect
for local ingredients using time honoured methods,
matched with regional wines*

Red Stag Ovens Valley venison bresaola | Don's smoked tomato sorbet
Milawa Factory ciabatta | Mt Buffalo Olive oil

NV Gapsted, Alpine Valley, Sparkling Saperavi

House made Ravioli | Mountain Fresh smoked Harrierville trout | Ricotta | Spinach
Pollys egg yolks | Local asparagus | Burnt King Valley butter.

2015 Ringer Reef, Alpine Valley Chardonnay

Chargrilled Londrigan, grass fed, dry aged, rib eye beef | Westin's Oven Valley potatoes
flamed corn | Milawa Mustards condiments

2013 Bush Track, Alpine Valley, Shiraz

Nightingales Wandiligong apple strudel | Morries lavender Ice cream
Wandiligong walnut praline

2008 Boynton's Gold, Alpine Valley, Botrytised Chardonnay / Riesling

Burnt Marshmallows