

THE PADDOCK RESTAURANT PHILOSOPHY

At Beechmont Estate we are here to serve contrasting, contemporary food with a sense of place.

We create our dishes with a focus on hyper-local and sustainable produce, using this produce from root to stem and nose to tail. Why is this important to us? Well, why not make a difference if you have the opportunity? We cook for lots of people every week; we have the chance to make a change. If we can do this while highlighting the bespoke local suppliers that are at our fingertips, we are happy.

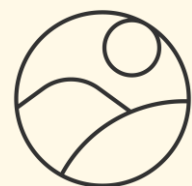
The flavour you get from cooking over open fire is like nothing else. When the wood burns, the smoky aromas transfer to that ingredient, and it embeds the food with the depth and history of that tree.

We love ancient and modern ways of cooking, but most of all we love challenging ourselves to do things out of the ordinary, without constraints or ideas of what should be.

Our menu will be ever-changing as the seasons come and go and our ideas ebb and flow. Our hope for you is that you have a unique memorable experience every time you visit. We want to provoke your senses with this beautiful environment and a taste of “the right kind of living”, here at Beechmont Estate.

Simon Furley

Executive Chef



PADDOCK TABLE

Let the chefs decide! - 130pp
(Full table experience)

Two-course 95 | Three-course 115 | Sides 15

STARTERS

Pumpkin, smoked skin syrup, overnight seeds

Whipped ewegurt, strawberry gum, soured tomatoes

Lime cured fish, mullet roe dressing, apple and crackling

Beef skewers, beef fat xo, beef fat cured yolk

MAINS

Hogget, fermented corn, aged cheese

Poached fish, macadamia, green garden chilli

Cured pork, potato, leek

Wagyu, fungus, onions

SIDES

Burnt potatoes and cheese | Harry's veg

DESSERTS

Gondwana trifle

White chocolate, yogurt, soured bits

Kalbar carrots, deep fried ice cream

Cheese from down the road, crackers, chutney

