



MIENU

2 Courses \$55pp / 3 Courses \$65pp / 4 Courses \$75p

Anti-Pasti

Capesante
Poached scallop, pumpkin, nduja, daikon, walnut

Crudo di Hamachi
Lightly cured yellow tail Kingfish, cucumber, avocado, ginger
beer jelly

Maiale
Pork belly & house made cotechino, turnip, apple, Jerusalem
artichoke

Barbabietola in Camicia
Poached beetroot, house ricotta rolled in pear ash, rocket,
burnt honey

Secondi

Manzo
Wood grilled grass-fed sirloin, olive oil crushed potato,
red wine sauce

Anatra
Pressed confit duck, orange caramel, braised cabbage

Pesce
Pan roasted snapper, sweet potato, silverbeet ragu

Angello
Roasted lamb rump, broccoli, almond, pumpkin

Primi (House made pasta)

Pappardelle
Beef & pork ragout, onion & parmesan

Gnocchi
Gorgonzola, silverbeet, ricotta salata

Linguine Nero
Calamari, roasted garlic, chili, lemon, herbs

Ravioli
Changing on a daily basis

Contorni (\$12)

Patate Schiacciate
Potatoes roasted in duck fat
Insalate
Rocket, ricotta salata
Broccolo
Sautced broccoli, chili, garlic, almonds

Dolce

Ciocolata
Chocolate torte, pears, peanut ice-cream

Panna cotta
Lemon myrtle panna cotta, pistachio, strawberry curd

Caffe
Coffee semifreddo, orange, carrot cake

Formaggio
Todays' cheese, chutney, toast, dried fruit



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