

Fergusson Winery

MENU

2 Courses \$65pp // 3 Courses \$79pp

Entree

Cotechino, lentils, cauliflower, cider

Poached scallops, pumpkin, nduja, walnuts,

Beetroot, whipped Yarra Valley curd, blueberry, radish, mountain pepper

Lightly cured King fish, cucumber, avocado salsa

Main

Pan fried gnocchi, broad beans, globe artichoke, parsley, ricotta salata

Gold band snapper, roasted fennel, zucchini, mussel

Lamb rump, cooked over coals, peperonata, cavolo nero, burnt rosemary

Warialda Belted Galloway prime cut, coal grilled carrots, red onion chutney, red wine sauce

Sides (\$12)

Potato & garlic cooked in duck fat

Butter lettuce, tarragon, pickled onion, honey mustard

Roasted cauliflower, raisin, curry dressing, smoked almonds

Dessert

Chocolate torte, praline cream

Poached pear, macerated dried fruits, cultured cream

Today's cheese, paired chutney, crackers and fruit

www.fergussonwinery.com.au

(03) 5965 2237

@fergussonwinery