

# FERGUSSON

YARRA VALLEY

## MENU

### snacks

cacio e pepe crackers \$3pp

antipasto board (for two) \$28

### entrees

malt and vinegar glazed chicken, corn, pickled mushrooms  
cured yellowtail kingfish, cucumber dressing, fennel, radish  
asparagus 'en pappillote', beetroot vinegar, salted egg yolk  
prawn and moreton bay bug, rockmelon, herb, spiced macadamia  
scallop ceviche, tomato, watermelon jelly, orange, chili

### mains

buttermilk poached john dory, cherry tomato, fennel, mussels, herbs  
dry aged duck breast, lentils, persian pickles, salted orange caramel  
lamb shoulder, braised in pear juice, eggplant, mushroom xo  
house made gnocchi, broccoli pesto, onions, spinach  
black angus sirloin, potato and sage gratin, miso onion jam

### sides \$12 each

crispy toolangi potatoes, salsa verde

cos, parmesan, pickled onion, herbs, buttermilk dressing

charred broccoli, tomato, chili, garlic, olive oil

### dessert

milk chocolate tart, poached pear, salted caramel, brownie ice cream

apple & hazelnut caramel terrine, yogurt sorbet, shortbread

poached pear tart, candied almond, lemon curd, vanilla ice cream

yarra valley dairy cheese, walnuts, chutney

**2 courses \$68pp // 3 courses \$82pp**

\*Menu subject to changes in line with availability of seasonal produce

