

# FERGUSSON

YARRA VALLEY

## FEASTING MENU

2 COURSES \$68PP // 3 COURSES \$82PP

DISHES ARE SERVED ON SHARING PLATTERS TO THE MIDDLE OF THE TABLES

### ENTREE

*freshly baked sourdough & local olive oil*

*antipasti: cured meats, olives, pickled vegetables & dip, lavosh*

*handmade mushroom & parmesan arancini, aioli*

### MAIN (choose two)

*confit tasmanian salmon, green beans, salsa verde, apple puree, olive*

*braised lamb shoulder, eggplant, mushrooms, pear puree*

*black angus beef, semolina romagna, miso onion, red wine sauce*

*twice cooked pork scotch, herbed polenta, radish, orange caramel*

*coal grilled chicken, smoked almond pesto, fennel & grilled radicchio*

### PASTA +\$10pp (choose one)

*pan fried gnocchi, king brown mushroom, spinach, parmigiano*

*orecchiette, lamb ragout, pangrattato*

*tagliatelle, with prawns, zucchini, parsley, capers & lemon*

*rigatoni, wagyu bolognaise & parmesan*

### SALADS & VEGETABLES (choose two)

*olive oil poached beetroot, rocket, walnut & shallot crumb*

*cos lettuce with garden herbs, pickled cucumber, buttermilk dressing*

*crispy local potatoes, salsa verde*

*roasted zucchini, smoked chilli chimmi churri*

*charred broccoli, spicy tomato & mustard seed relish*

### DESSERT (choose two)

*salted caramel panna cotta, popcorn, coffee*

*ginger poached peach & almond tart, lemon curd, mascarpone mousse*

*chocolate torte, poached pear, stout ice cream*

*yarra valley dairy cheese, walnuts, fruit bread*

*Please note that our menus are subject to changes in accordance with the availability of seasonal produce*

