

FERGUSSON

YARRA VALLEY

GROUP SET MENU

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

TWO DISHES FROM EACH COURSE ARE SERVED ALTERNATELY

ENTREE (select two)

molasses glazed pork belly, corn, pickled mushrooms

cured yellowtail kingfish, cucumber dressing, fennel, radish

heirloom tomato salad, black olive ice cream, tamarind, parmesan

prawn & moreton bay bug, rockmelon, herb, spiced macadamia

seared tuna, avocado, jerusalem artichoke, ginger ponzu

MAIN (select two)

salmon, black olive & caper crumb, coal grilled zucchini, vanilla sauce

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 & sage gratin, miso onion jam

SIDES + \$5 (select one)

crispy potatoes, salsa verde

cos, parmesan, pickled onion, herbs, buttermilk dressing

charred broccoli, tomato, chili, garlic, olive oil

DESSERT (select 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

