

FERGUSSON

YARRA VALLEY

SNACKS

cacio e pepe crackers \$3pp

antipasto board for two \$28

ENTREES

heirloom carrot terrine, maple miso consomme, pickled king brown mushroom

seared scallops, parsnip, crème fraiche, shiitake, pear

poached prawns, charred watermelon, peanut crumb, lemon verbena

pepper seared tuna, chamomile ponzu, green beans, avocado

beef tataki, beetroot, smoked chilli, pickled mustard seeds

MAINS

mushroom duxelles, ricotta & spinach pie, rainbow chard, jerusalem artichoke

pan fried salmon, eggplant soffrito, preserved lemon chutney

dry aged duck breast, plum, golden beetroot, persian pickle salad

coal grilled lamb rump, white bean puree, green peppercorn relish

charred black angus beef, celeriac mustard, baby carrots

SIDES \$12

mixed grain & kale salad, yoghurt dressing, preserved lemon, dukkah

roasted potato, confit garlic, crispy capers, adobo

charred zucchini, green chilli, chimmi churri

DESSERT

crimson shiraz cheesecake, beetroot curd, poached pear & coffee ice cream

chocolate marquise, caramelised white chocolate, strawberries

white chocolate panna cotta, lemon curd, passionfruit ice cream

stone & cow cheeses, pear chutney, lavosh

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