



FERGUSSON

YARRA VALLEY

GROUP FEASTING MENU

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

DISHES ARE SERVED ON SHARING PLATTERS IN THE MIDDLE OF THE TABLE

ENTREE

*freshly baked sourdough & local olive oil
antipasto: cured meats, olives, pickled vegetables & dip, lavosh
handmade mushroom & parmesan arancini, aioli*

MAIN (choose two)

*pan fried salmon, eggplant soffrito, preserved lemon chutney
coal grilled lamb rump, white bean puree, green peppercorn relish
twice cooked pork scotch, herbed polenta, radish, golden beetroot
char grilled angus beef, celeriac mustard, braise red wine carrots
harissa roast 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 bolognese & parmesan*

SALADS & VEGETABLES (choose two)

*olive oil poached beetroot, rocket, walnut & shallot crumb
marinated tomato, feta, balsamic, basil
roasted potato, confit garlic, salsa verde
charred broccoli, green chilli chimmi churri, capers*

DESSERT (choose two)

*crimson shiraz cheesecake, beetroot curd, poached pear, coffee ice cream,
honeycomb
dark chocolate nemesis, salted caramel, peanut ice cream
white chocolate panna cotta, lemon curd, passionfruit ice cream
stone and crow cheeses, pear chutney, candied walnuts, fruit loaf*

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