



# FERGUSSON

YARRA VALLEY

## GROUP FEASTING MENU

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### ENTREE & MAIN WITH SIDES // \$68

dishes are served on sharing platters to the middle of the table

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#### 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 dory, white bean puttanesca, preserved lemon chutney*

*coal grilled lamb rump, bullhorn pepper sofrito, green peppercorn relish*

*twice cooked pork scotch, herbed polenta, radish, beetroot*

*char grilled angus beef, celeriac mustard, braised red wine carrots*

*harissa roasted chicken, smoked almond pesto, fennel & grilled radicchio*

#### PASTA (+\$10 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*

*roasted brussel sprouts, pork belly, bacon, honey*

*charred broccoli, green chilli chimmi churri, capers*

*roasted potato, confit garlic, salsa verde*

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#### ADD DESSERT // \$14

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#### DESSERT (choose two)

*shiraz poached pear and almond tart, coffee ice cream*

*dark chocolate gateaux, salted caramel, peanut ice cream*

*yogurt panna cotta, lemon curd, passionfruit ice cream*

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