

FEASTING MENU

2 courses \$80pp // 3 courses \$94 (including dessert)

ENTREE (all included)

freshly baked sourdough & local olive oil NF

mushroom & parmesan arancini, aioli V/NF

antipasto; cured meats, pickled vegetables, dip, marinated olives GF/NF

MAIN (choose 2)

crispy skinned barramundi, leek ragout, lemon butter sauce GF/NF

slow cooked pork, caramelised apple, choucroute, crackling GF/NF

roasted lamb rump, charred onion, green pepper, roasted garlic yoghurt GF/NF

black Angus sirloin, charred carrot, tarragon, Dijon, Shiraz butter GF/NF

poached & roasted chicken, fennel, sage butter GF/NF

SIDES (choose 2)

sauteed broccoli, spinach, broccoli pesto GF/V

crispy potatoes, confit garlic, salsa verde GF/NF/V

mixed grain & kale salad, yoghurt dressing, sunflower & pepita dukkah NF/V

confit heirloom beetroot, walnuts, fried onion, burnt honey dressing GF/V

roasted spiced pumpkin with miso burnt butter, pepitas NF/GF/V

DESSERT (choose 2)

milk chocolate torte, almond, salted caramel GF

ricotta doughnuts, caramelised white chocolate NF

poached pear & almond frangipane GF

lemon pound cake, strawberry & rhubarb, rose custard NF

NF: nut free
GF: gluten free

FERGUSSON
YARRA VALLEY

