

# *Eleonore's Restaurant*

Summer 2021/22

**3-Course Menu \$120.00 per person**

## AMUSE BOUCHE

### ENTRÉE

#### **Parfait**

chicken liver parfait, wild berry gelee, pepper tuile, cornichon gel

#### **Tomato**

tomato gazpacho mousse, tomato sorbet, ginger soil, lemon pepper pearls

#### **Tuna Tartare**

diced tuna, capers, grapefruit, finger lime, Yarra Valley caviar

#### **Pork Belly**

spiced carrot puree, baby cherry radish, heirloom carrot, jus

## MAINS

#### **Porterhouse**

dauphinoise potato, charred onion, king mushroom, whiskey glazes jus

#### **John Dory**

citrus beurre blanc, avruga caviar, textures of potato, yuzu pearls

#### **Roasted Duck Breast**

pea puree, broad bean, shaved radish, mint emulsion, red wine jus

#### **Spinach Ricotta Ravioli**

summer baby vegetables, preserved lemon, beurre noisette, crispy sage

## SIDES — \$9.00 each

crushed potatoes, confit garlic, herb crumb

sautéed mixed green, chilli glazes, crispy shallots

mixed tomato salad, balsamic, mint

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## **DESSERTS**

Gluten-free

### **Pear**

spiced pear, white chocolate, pear mousse, salted crumble, vanilla cream

### **Honeybee**

honeycomb cheesecake, honey pearls, honey syrup, honey tuile

### **Raspberry Taco**

raspberry mousse, Raspberry sorbet, raspberry sponge, raspberry gel

### **Cheese**

Yarra Valley dairy cheese trio, lavosh, dried fruit

A 15% surcharge applies to all food and beverages on public holidays