

Eleonore's Restaurant

Autumn 2022

3-Course Menu \$120.00 per person

AMUSE BOUCHE

ENTRÉE

Beef Tartare

confit egg yolk, pickled onion pearls, crisp capers, potato tuile

Textures of Carrot

whipped Yarra Valley fetta, ginger crumb, carrot jelly, pickled carrots

Chilli Pumpkin Ravioli

roasted pumpkin, fermented chilli, pumpkin bubbles, crispy pepitas

Slow Roasted Pork

apple compote, butter braised apple, apple gel, spiced jus

MAINS

Blue Eye Fillet

parsnip mash, baked parsnip, parsnip crisp, beurre blanc, dill emulsion

Duck Breast

braised fennel, orange gel, caramelised shallots, baby sorrel jus

Duo of Lamb

sous vide lamb rump, pan fried lamb cutlet, baby radish, pea puree

Baked Rotolo

roasted capsicum, sweet potato, zucchini, confit garlic, spicy Napoli sauce

SIDES — \$9.00 each

baked cauliflower, truffle bechamel, bacon crumb

maple glazed carrot, cumin yoghurt, crispy shallots

roasted crushed chat potato, confit garlic, herb crumb

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DESSERTS

Gluten-free

Lemon Orchid

lemon curd, sour gel, yuzu pearls, citrus crumble, lemon crisp

Beached Coconut

coconut mousse, mango jelly, Kensington mango compote, coconut crumb

Black Forest Bomb Alaska

cherry ice cream, chocolate sponge, chantilly ice cream, Grand Marnier

Yarra Cheese

Yarra Valley dairy cheese trio, lavosh, dried fruit

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