

Eleonore's Restaurant

Winter 2022

3-Course Menu \$120.00 per person

AMUSE BOUCHE

ENTRÉE

Exotic Mushroom Risotto

Pickled shimeji, crispy enoki mushroom, truffle foam

Charred Salmon

Pickled kohlrabi, citrus beurre blanc, Yarra Valley smoked caviar

Yarra Valley Goats Cheese Souffle

Twice baked souffle, caramelized onion, parmesan tuille

Smoked Quail Roulade

Black pearl barley, black garlic, charred leek

MAINS

Roast Duck Breast

La puy lentils, heirloom carrot, charred onions, spiced jus

Crispy Pork Belly

Celeriac dauphinoise, celeriac remoulade, apple crisp, jus

Alaskan Cod

Zucchini, asparagus, broad bean, dashi consommé, chervil oil

Glazed Pumpkin

White miso glazed, with mung bean, freekeh, pepitas

SIDES — \$9.00 each

Twice cooked brussel sprouts, bacon crumb

Sauté mixed greens, chilli glazes, crispy shallots

Crispy chat potato, truffle salt

Eleonore's Restaurant

DESSERTS

Pear

White chocolate mousse, wild berry compote, glazed pear, pear liquor

White Chocolate Sphere

Raspberries, coconut dacquoise, raspberry jelly, vanilla bean custard

Sticky Date

Warm sticky date crumble, cinnamon ice cream, butterscotch sauce

Apple

Vanilla apple, rhubarb coulis, freeze dried rhubarb, spiced crumble

