

ELEONORE'S

Dinner Menu

designed as a set menu with a choice of either single course, two or three course. with house baked bread.

single course selection | \$50

two course selection | \$90

three course selection |\$110

sides additional each |\$15

enjoy a little more with your selection

market oysters | \$7ea or 6 oysters | \$35 12 oysters | \$70

entrée

Hiramasa kingfish / burnt cucumber / yuzu / avocado sorbet
Chicken Liver Parfait / caramelized quince / hazelnut/ brioche
Spring peas and beans / stracciatella / preserved lemon / chimichurri
½ Shell scallops / garlic and parsley butter / morcilla
Glazed quail / white bean / verde / crisp pork cheek

main course

Kangaroo loin / braised tail croquette / rosella / macadamia / saltbush Augustus Porterhouse /stuffed mushrooms / shallot / stout mustard Market Fish n Chips / triple cooked chips / peas / gribiche Crisp Pork Hock / black vinegar caramel / daikon kimchi Sweet corn risotto / black truffle / herb pistou

dessert

Berry marshmallow choux bun

Matcha pistachio crunch

Citrus creme caramel

Select long paddock 'Driftwood' cheese

sides

Kipfler potatoes / crème fraiche / confit garlic Grilled asparagus / almond ajo blanco / fried capers Roast pumpkin / goats' yoghurt / dukkah Smashed cucumber / fermented chilli dressing / sesame

Your comfort is important to us. Please share any dietary needs or allergies with our team so we can do our best to accommodate them in consultation with the kitchen.

ELEONORE'S

Eleonore's Restaurant takes its name from Eleonore de Castella, whose family were among the early pioneers of the Yarra Valley's rich winemaking tradition. Within the stately walls of Chateau Yering — a Victorian mansion first built in the 1800s — stories of heritage and hospitality are woven into every detail.

Here, the grace of a bygone era meets the creativity of modern cuisine. Our seasonal menu draws upon the valley's finest produce and wines, inviting you to linger over flavours as refined as the setting itself. From the soft glow of the dining room to the rolling vistas beyond, Eleonore's offers a timeless dining experience, steeped in history and beauty.

Enjoy our curated amuse-bouche and house-baked bread on arrival.

