



Bianchet

YARRA VALLEY

To Start

Pacific Rock Oysters, Champagne Mignonette, Lemon	\$5ea \$28 half-dozen \$56 dozen
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ENTRÉE

Twice Cooked Quail, Pickled Kohlrabi, Pumpkin, Chestnut, Wood Sorrel	21
Duck Rillettes, Warm Rosemary Brioche, Maple Mustard, Wild Brassica Flowers	19
Caramelised Shallot, Fig & Beetroot Tart, Goat's Cheese, Beetroot Caramel	19
Gin & Tonic Cured Salmon, Soda Bread Crisps, Dill Emulsion	21

PRINCIPAUX

Murray Cod Fillet, Squid Ink, Rocket, Celeriac, Fennel Pork Salami	43
Parmesan Potato Gnocchi, Jerusalem Artichoke, Pine Mushrooms, Crisp Black Cabbage	38
Corn Fed Chicken Leg, White Bean & Silverbeet Ragout, Garlic Sausage, Pistou	39
Slow Cooked Bass Strait Ox Cheek, Pickled Walnut, Glazed Carrot, Pomme Puree	42
Classic Steak Frites, Watercress, Butcher's Butter	46

SIDES

Winter Leaves, Roasted Pear, Fennel, Toasted Almonds	14
Roasted Brussel Sprouts, Celeriac, Aged Prunes, Rosemary	12
Fried Kipfler Potatoes, Mustard Dressing, Saltbush	14

DESSERTS

Toasted Coconut Creme Brulee, Pineapple & Saffron Salad, Coconut Sorbet	18
Hot Dark Chocolate Coulant, Vanilla Bean Ice Cream, Sesame Wafer	20
Poached Quince & Winter Fruit in Spiced Wine, Gingerbread, Cinnamon Creme Fraiche	18
Hubert Washed Rind Cheese, Pear & Red Wine Jam, Roasted Walnut, Seed Biscuit	18