



Bianchet

YARRA VALLEY

ALWAYS AVAILABLE

Freshly Shucked Tasmanian Rock Oysters, Red Wine Mignonette, Lemon

5/28/56

ENTRÉE

Torched Octopus, Puy Lentils, Romesco, Macadamia, Red Vein Sorrel

Cured Duck Breast, Bitter Radicchio, Fig, Shaved Radish, Mustard Leaf

Salt Baked Beetroot, Smoked Ricotta, Almond, Pepper Berry Tuille

PRINCIPAUX

Petuna Trout, Crispy Mussels, Baby Leeks, Saffron, Pickled Samphire

Pithivier of Goats Cheese, Silverbeet & Spinach, Pine Nut Cream, Herb Oil

Lamb Rump, Roasted Zucchini Flower, Piquillo Salsa, Black Olive

42-day Aged Sirloin served Medium Rare, Mustard Aioli, Confit Potatoes

SIDES \$12

Salad Leaves, Wild Herbs & Flowers, Verjus Dressing

Green Beans, Shallot & Champagne Vinaigrette, Chives

Steamed Kipfler Potatoes, Seaweed Butter, Parsley

DESSERTS

Strawberry Parfait, Sheep's Milk Panna Cotta, Vanilla Crumb

Dark Chocolate & Olive Oil Mousse, Pistachio Sponge, Roasted Cherries

Today's Cheese, Plumbrillo, Candied Walnuts, Lavosh

2 COURSES \$65 per person, 3 COURSES \$79 per person

NO SPLIT BILLS ON WEEKENDS