

Grand Final Eve Luncheon

Entrée *select one*

Smoked Alpine trout rillette

Yarra valley golden trout 'caviar' | crostini | petit baby vegetables & garden leaves

Macedon Ranges duck

confit duck croquette | truffle honey | black fig | beetroot | mountain pepper

"Charcuterie"

Pork & veal terrine | parfait | Wagyu bresaola | quince | grissini | walnuts | pickles

Mount zero salt baked Heirloom beetroot

Kooweerup asparagus | Gippsland dairy buttermilk | wattle seed & walnut crumb | sorrel

Main *select one*

Bendigo Free range chicken

Apricot & Sage farce | celeriac & pearl barley 'risotto' | chickpea wafer | roasted chicken & lovage sauce

Lakes Entrance Blue cod

Portarlinton mussels velouté | southern calamari | kohlrabi & white bean | herbs & tarragon oil

Hibachi Beef Short rib

Kooweerup asparagus | layered celeriac | caramelised shallots | jus

Wood roasted organic pumpkin

Spiced grains & seeds | coconut labneh | green herb dressing

Dessert *select one*

Apricot Whisky Tart

Apricot Yuzu compote | Whisky crème brûlée | vanilla chiboust cream | chocolate gelato

Victorian cheese

Tarago river shadows of blue, Maffra cheddar, L'Artisan le rouge, whipped quince, lavosh & crackers

BEVERAGE (3.5hr Package)

MCC Sparkling

MCC Sauvignon Blanc

Seppelt 'The Drives' Chardonnay

MCC Shiraz

Beer Carlton Draught Cascade Premium

Light Somersby Cider

Basic spirits - via cash bar Non- Alcoholic

Assorted soft drink Orange Juice Mineral Water

To Finish Freshly brewed coffee Tea Drop tea selection

Adult \$180 | Teenager (12-17) \$126 | Child (U12) \$55



HOSPITALITY