

# Grand Final Eve Luncheon 2024

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## **Entrée** *select one*

### **Semi cured Hiramasa kingfish**

prawn & fennel remoulade | Yarra Valley trout roe | finger lime & yuzu dressing | shellfish cracker

### **Honey glazed Macedon Ranges duck breast**

duck leg 'civet' | smoked celeriac puree | pickled onions

### **Smoked & glazed Otway Ranges pork belly**

Southern calamari | kombu butter sauce | shitake | spiced crackling

### **Four cheese agnolotti (v)**

roasted pumpkin puree | brown butter | raisins | pinenuts | aged Balsamic

## **Main** *select one*

### **Roasted half Bendigo chicken**

parsnip puree | buttered asparagus | black truffle sauce

### **King George Whiting filled with scallop mousse**

Sauteed Skull Island prawn, cavolo nero | farro | caviar butter sauce

### **Charred Southern Ranges beef fillet (220g)**

Onion jam & Roquefort puff pastry tart | wilted baby spinach | ox-tail croquette | Bordelaise sauce

### **Mushroom & Comte pithivier (v)**

wilted spinach | roasted Jerusalem artichokes | porcini – truffle sauce

## **Dessert** *select one*

### **Chocolate crème brulee**

Port macerated fruits, blackberry & milk chocolate gelato

## **Victorian cheese**

Selection of Artisan locally made cheese | roasted pear | fruit toast | lavosh | candied walnuts

## **To Finish**

Freshly brewed coffee Tea Drop tea selection

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## **BEVERAGE** (3.5hr Package)

MCC Sparkling

MCC Sauvignon Blanc

Seppelt 'The Drives' Chardonnay

MCC Shiraz

Fickle Mistress Pinot Noir

Beer Carlton Draught Cascade Premium

Light Somersby Cider

Basic spirits - via cash bar Non- Alcoholic

Assorted soft drink Orange Juice Mineral Water

Adult \$182 | Teenager (12-17) \$126 | Child (U12) \$55