Bianchet

YARRA VALLEY

Entrees

Tomato Carpaccio, charred watermelon**,** green gazpacho, olives, mint, black sesame

Confit Scallops and Prawns, pumpkin "sriracha", apple, walnuts

Duck and Pork Boudin Blanc, confit beetroot, red cabbage choucroute, orange caramel puree

Beef Tartare, cornichons, capers, shallots, egg, parsley, truffle vinaigrette

Sesame seared **Yellow Fin Tuna**, pickled cucumber, green bean salsa, olives, garden herbs

Mains

Pan Fried **John Dory**, prawns, braised fennel, roast garlic cauliflower puree, liquorice

Roasted Yarra Valley **Lamb,** red pepper puree, marinated zucchini, aubergine chutney

Roasted **Pork Loin**, white bean ragout, apple puree, cider jus

Chargrilled Black Angus Prime Cut, gratin potato, red onion marmalade, red wine braised carrots

Pan Fried **Gnocchi Parisienne**, spring vegetables, pine nuts, lemon & parsley sauce

Sides $9.5

Charred **Greens Beans**, Almonds, Beurre Noisette

'Pomme a la Sarladaise' Potatoes and garlic cooked in duck fat

Salade de Roquefort: Iceberg lettuce, walnuts, blue cheese dressing

Pomme Frittes

Desserts

Apple and Raisin Clafoutis, vanilla cream, cinnamon curd

'Crepe Suzette' Crepes filled with banana crème pâtissier, orange Grand Marnier sauce

Profiteroles, strawberries, Sauce au Chocolat

Lavender and Honey Crème Caramel, orange mousseline,

Chocolate Deux: Chocolate Tart & Parfait, hazelnut

2 COURSES $59
3 COURSES $69