



*Eleonore's Restaurant*

# *Eleonore's Restaurant*

## **Eleonore de Castella**

Dr. Jean François Paul de Castella and his wife, Eleonore, were Swiss from the district of Neuchatel. Paul de Castella was born in 1827 and worked for a Swiss Bank before a short trip to England, then arriving in Melbourne in November 1849.

De Castella subsequently developed Yering into a world-class winery, attaining wide recognition at London, Paris and Bordeaux exhibitions, culminating in the award of the only "Grand Prix" presented to the southern hemisphere at the Paris Exhibition of 1889.

Eleonore was a sophisticated hostess who entertained in a grand manner. She instilled in her son Paul an appreciation of gracious living, refined cuisine and quality wines.

Eleonore's Restaurant has been named in her honour.

# *Eleonore's Restaurant*

## **À La Carte Menu**

**2 course à la carte menu including 1 side dish \$85**

**3 course à la carte menu including 1 side dish \$98**

## *Entree*

### **Asparagus Tart**

wholemeal shortcrust, soy ricotta, avocado, olive herb

### **Beetroot Salad**

soy curd, broad beans, dark chocolate, almonds, beetroot soil

### **Kingfish Ceviche**

green mango, Vietnamese mint, grapefruit sorbet, mango pearls

### **Charred Octopus**

fermented chilli, herb panure, stracciatella, chlorophyll, bean shoots

### **Wagyu Beef Tataki**

wasabi leaf, Ponzu gel, lotus root, Enoki, celeriac purée

### **Duck Croquette**

spring onions, green sauce, salted coulis, blackberries

Please inform your waiter should you have any food allergies or dietary requirements.

\*A 10% surcharge applies for all weekend and public holidays

# *Eleonore's Restaurant*

## *Main*

### **Cappelletti**

house made pasta, Stinging Nettle, burrata, medley tomatoes, nasturtium

### **Grilled Swordfish**

tomato water, saffron oil, blood orange gel, swordfish gremolata

### **Pan Seared Salmon**

house cured and smoked, pea salad, rainbow trout roe,  
horseradish, finger lime

### **Pork Belly**

Calvados baby apple, spiced beetroot and carrot purée,  
Cipollini onions, carrot herb

### **Duck Breast**

pumpkin, liquorice, thyme, bronze fennel, rice papadum

## *Sides*

Fennel, asparagus, tomato salad

Braised witlof, Madeira raisins, walnuts

Roasted cauliflower, herb crumb

Please inform your waiter should you have any food allergies or dietary requirements

\*A 10% surcharge applies for all weekend and public holidays

# *Eleonore's Restaurant*

## *Dessert*

### **White Chocolate and Berry Dome**

raspberry and strawberry mousse, meringue, tempered chocolate,  
freeze dried raspberries

### **Passionfruit Mille-Feuille**

caramelised puff, coconut gel, passionfruit pops, coconut sorbet

### **Hazelnut and Peach Rose**

blood peach jelly, Gianduja chocolate, white peach sorbet

### **Cheese Selection**

local and imported cheeses, house condiments

Our cheeses are also available as an additional course for a  
\$20.00 per person supplement

### **Tea & Coffee**

Please inform your waiter should you have any food allergies or dietary requirements.

\*A 10% surcharge applies for all weekend and public holidays