

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

Salt Baked Root Salad

Baby vegetables, autumn leaves, green moss, vincotto

Sciatt & Beetroot

Pan seared scallops, Montasio, grappa gel, shoots

Tempura Prawns

Capsicum and cardamom bisque, wild rice, pickled jalapeño, furikake

Pheasant Pithivier

Roman style artichoke, sweet potato, pancetta, braising jus

Ox Cheek

Savoy cabbage, charred leeks, Coldstream Grand Porter and bone marrow jus

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

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

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Main

Cocoa Ravioli

Chard, Taleggio fondue, honey, nuts

Pan Seared Rockling

Baccalà mantecato, grilled Unagi, candied lemon, amaranth

Porcini Gnocchi

Barramundi, Ramen broth, mushroom carpaccio, chestnuts

Veal Cutlet

Black garlic cream, bagna cauda sauce, radishes

Pork Loin Roulade

Black pudding, pommes à la boulangère, truffled sauce

Sides

Charred broccoli, chilli, sour cream, shallots

Roasted carrots, almond cream, dill dressing

Hasselback potatoes, duck fat, curry leaves

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Dessert

Matcha Entremet

Rhubarb mousse, apple jelly, macadamia tuile

Spiced Pumpkin

Layered friand, pumpkin mousse, coffee & Brandy ice-cream, praline

Pear & Gianduja

Custard bignè, hazelnut shortcrust, salted cocoa crumb

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

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