

Eleonore's Restaurant

Amuse Bouche

ENTRÉE

Tartare

Diced beef, mustard, chive, confit egg yolk, crispy parsnip

Pumpkin

Spiced pumpkin bread, miso glaze, textures of pumpkin, pepita wafer

Quail

Torched quail, wild mushroom, dashi gel, nasturtium

Prawn

Poached prawn, tomato petals, baby leek, Avruga caviar, sea vegetables

MAINS

Chicken Breast

Pistachio crusted chicken, cauliflower, radish, crispy chicken skin

Pork Belly

Berkshire pork belly, spiced apple puree, butter beans, braised fennel, jus

From the Sea

Pan fried fillet, kipfler potato, leek fondue, green pea, citrus beurre blanc

Risotto

Mushroom, truffle foam, herb emulsion, crispy enoki, garden herbs

SIDES

Green beans flaked almonds

Shoestring fries, aioli

Mixed leaf, seeded mustard dressing

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DESSERTS

Date

Sticky date pudding, warm butterscotch, salted caramel ice cream

Yarra Valley Strawberries

Strawberry mousse, preserved strawberry, vanilla sponge, strawberry dust

Chocolate

Whipped chocolate ganache, praline, chocolate wafer, dark chocolate sorbet

Cheese

local cheese, fresh homemade lavosh, dried fruits

