

Eleonore's Restaurant

3-Course Menu \$120.00 per person

AMUSE BOUCHE

ENTRÉE

Soft Shell Crab

tempura soft shell crab, nori powder, Shiso, cucumber, sesame

Ocean Trout

lobster bisque broth, Yarra Valley smoked caviar pearls, squid ink tuile

Mushroom Tart

local exotic mushroom tart, pickled shimeji, parsnip crisps, truffle foam

Kangaroo Fillet

Torched kangaroo fillet, pepper berry, beetroot relish, smoked leek

MAINS

Porter House

charr grilled Great Southern porterhouse, potato fondant, charred onion, jus

Duck Breast

pan roaster duck breast, spiced carrots, turnips, whiskey glaze

Salmon Fillet

pan seared salmon fillet, citrus beurre blanc, Tobiko, kohlrabi, potato crisp

Pumpkin Risotto

roast pumpkin puree, Yarra Valley black Savourine goats cheese, pepita tuile

SIDES — \$9.00 each

Shoestring fries

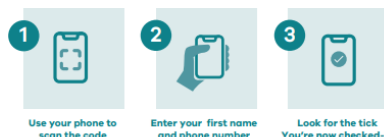
Truffle crumbed cauliflower

Confit garlic green beans

Mixed leaf



Location code DXK CFQ



A 15% surcharge applies to all food and beverages on public holidays

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DESSERTS

Vanilla Cheesecake

mango, coconut crumble, mango gel

Chocolate Sphere

salted caramel, vanilla ice cream, warm chocolate sauce

Lemon Curd Tart

vanilla meringue, berry compote, lemon tuile

Cheese

local Yarra Valley dairy cheese, homemade Lavosh, dried fruits

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