

Midnight Starling

TWO / THREE COURSE MENU.....85 / 110
SIX COURSE CHEFS SELECTION.....150

ENTRÉE

CURED BONITO

Mussels, Cucumber, Bronze Fennel,
Sauce Rouille

ROASTED LEEKS

Pickled Shallots, Baby Capers, Herb Salad,
Sauce Gribiche

GRILLED QUAIL

Braised Lentils, King Brown Mushroom, Spinach,
Mustard Dressing

PORK, DUCK & PISTACHIO TERRINE

Cornichons, Raisin & Grape Salad
Dijon Mustard

MAIN

ROASTED DRY AGED DUCK BREAST

Puree of Pumpkin, Glazed Shallots, Turnips
Sauce A L'Orange

MUSHROOM PITHIVIER

Celeriac Purée, Broccoli Rabe, Hazelnut & Chive Dressing

GRILLED JOHN DORY

Prawns, Fioretto Cauliflower, Spinach, Sauce Champagne,
Salmon Roe & Chives

RARE ROASTED HANGER STEAK

Sautéed Silverbeet, Escargot, Garlic Puree,
Sauce Bordelaise

300 GM WAGYU SCOTCH FILLET

Silverbeet, Parsley Salad,
Green Peppercorn Sauce
(\$25 Surcharge)

SIDES

House Salad.....15
Potato Gratin.....20
Peas, Lardons, Butter
Lettuce.....16

DESSERT

CHOCOLATE DELICE

Caramelised Almonds, Prunes In Armagnac

CRÈME CARAMEL

Black Plum, Fennel Pollen Ice Cream

CHEESE

CHEESE

EPOISSES - Washed Rind, Cow's Milk, Burgundy, France

ROQUEFORT - Ewe's Milk Blue, Rhône, France

FIRST KONIG - Semi-Hard Cow's Milk, Switzerland

(\$10 SURCHARGE)

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

60 PIPER STREET KYNETON • OPEN WED - SAT • PH. 5422 3884