

ENTREES

Selection of house made artisan procured charcuterie

Chicken parfait | country style pork & veal terrine | Wagyu bresaola
grissini | baguette | cornichons | chutney

Free range Otway Pork rillettes

Crème fraiche | pickled onions | beetroot | sourdough muffin

Twice baked 'Cloth-aged Maffra cheddar' cheese souffle

Pickled walnut dressing | 'waldorf' salad

Portarlington mussel & crab 'vol au vent'

Picked crab | mussel escabeche | wild garlic & parsley sauce

MAINS

Carnard Confit Pithivier

Confit Macedon Ranges duck & raclette | pithivier sauteed spinach | puy lentils | truffle jus

Steak au Poivre

Char grilled Flinder's + Co porterhouse (300g) | peppery leaves | onion
rings | green peppercorn sauce

Coq au Vin

Red wine braised Bendigo butterflied chicken | confit pearl onions | lardons
| sauteed mushrooms | red wine sauce | parsnip puree

Gnocchi a la Parissienne

Parisian gnocchi | pumpkin | beurre noisette | sage

DESSERT - HALF TIME

Crème Brûlée

Yarra Valley strawberries | basil

Warm dark chocolate fondant

Crème fraiche ice cream | honeycomb

Baba au Rhum

Vanilla bean ice cream | passionfruit

TOM WILLS

— BRASSERIE —

BEER

Carlton Draught

Balter XPA

Goat

Peroni

Great Northern

SPARKLING

NV Charles de Fere Blanc de Blancs Sparkling, Multiregional, France

WHITE

2021 T'Gallant Pinot Gris, Mornington Peninsula, Victoria

2021 Caledonia Australis Chardonnay, Gippsland, Victoria

RED

2020 Coldstream Hills Pinot Noir

2021 Sanguine Estate Progeny Shiraz, Heathcote, Victoria

TOM WILLS

— BRASSERIE —