
PRIX FIXE

TWO COURSE \$65

Your choice of Entree & Main or Main & Dessert
inclusive of a glass of house selection of wine

THREE COURSE \$78

Entree, Main and Dessert
inclusive of a glass of house selection of wine

ENTREE

Traditional steak tartare, soft centred quail egg, accompaniments (df)

Tomato consommé, pearled roots, chervil and fromage blanc tortellini,
wattle wafer (v)

MAIN

Orange and cinnamon glazed duck breast, whipped sweet potato,
leek, Cointreau Jus (lg)

Victorian rainbow trout en pappilote, cherry tomatoes, black olives,
rosemary, courgette gratin (lg)(df)

DESSERT

Vanilla crème brûlée, roasted rhubarb, wattle seed grissini (v)

Apple tart tatine, honey and cinnamon ice cream (v)

ALL PRICES ARE INCLUSIVE OF GST

(vg) Vegan | (v) Vegetarian | (df) Dairy Free | (lg) Low Gluten

THANK YOU FOR USING CASHLESS PAYMENT. SEATING TIME
LIMITED TO 90 MIN. NGV MEMBERS RECEIVE A 10% DISCOUNT.

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests
with food allergies or intolerances, we cannot guarantee completely
allergy-free meals. This is due to the potential for trace allergens in
the working environment and supplied ingredients.

**GARDEN
RESTAURANT**

ENTREE

Traditional steak tartare, soft centred quail egg, accompaniments (df)	29
Double baked chevre souffle, preserved beets, pear crisp, carbonated grapes, water cress	19
Braised Burgundy snails, parsley risotto, roasted garlic foam (lg)	22
Tomato consommé, pearled roots, chervil and fromage blanc tortellini, wattle wafer (v)	23
Crayfish medallion, Port Arlington mussels, poached Victorian snapper, saffron potatoes, samphire, crayfish emulsion, rouille, olive baguette	32

MAIN

Roquefort marinated beef tenderloin, potato roesti, red wine braised onions, bordelaise sauce (lg)	59
Pink roasted venison loin, parsnip and vanilla cream, savoy cabbage, potato brioche, chestnuts	52
Baked gnocchi Parisienne, silverbeet, kale, lemon, fromage blanc, smoked almond (v)	32
Orange and cinnamon glazed duck breast, whipped sweet potato, leek, Cointreau jus (lg)	39
Victorian rainbow trout en papillote, cherry tomatoes, black olives, rosemary, courgette gratin (lg)(df)	34

SIDES

Pommes frites, raspberry ketchup (lg)(vg)	9
Mixed leaves, short pickled cucumber, confit tomatoes, red wine vinaigrette (lg)(vg)	9
Roasted heirloom carrots, star anise, pernot (lg)(v)	9
Classic baked ratatouille, fromage blanc, lavender (lg)(v)	9

DESSERT

Vanilla crème brûlée, roasted rhubarb, wattle seed grissini (v)	15
Apple tart tatine, honey and cinnamon ice cream (v)	15
'Boston Cream Pie', cream patissiere, Vahlrona chocolate ganache, chantilly cream, chocolate crunch, popping candy	18
Kir Royale, lemon crumble, cassis crémeux, Prosecco mousse, blackcurrant compote, Pommery foam (v)	20
Daily selection of French cheeses with condiments	30

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RESTAURANT**

APERITIF

French Negroni Pampelle, Gin, Vermouth	20
Lillet Spritz Lillet Blanc, Sparkling, Soda, Citrus	18
Kir Royale Cassis, Sparkling	16

BEER

Asahi Black	10.5
Asahi Super Dry	10
Asahi Soukai 3.5%	8

SPARKLING WINE | CHAMPAGNE

	Glass	Bottle
Veuve d'Argent Cuvee Brut NV, France	12	60
Yarrabank Sparkling Rose Brut 2013 Yarra Valley, VIC		75
42 Degrees South 'Premier Cuvee' Sparkling Brut NV Coal River, TAS		85
Pommery Brut Royal NV Champagne, France	20	110
Pol Roger Brut Reserve NV Champagne, France		160
Pommery Brut Rose NV Champagne, France		180

WHITE

Parish Vineyard Riesling 2018 Coal River Valley, TAS	13	65
Rieslingfreak 'No.5 Off Dry' Riesling 2020 Clare Valley, SA		75
Schlumberger 'Kaester' Grand Cru Riesling 2015 Alsace, France		125
Monte Tondo Soave Classico DOC Garganega 2019 Veneto, Italy		65
Opawa Pinot Gris 2018 Marlborough, NZ	13	65
Shaw & Smith Sauvignon Blanc 2020 Adelaide Hills, SA		75
Domaine Christian Salmon Sancerre 2019 Loire Valley, France	16	80
Yering Station 'Village' Marsanne Viognier 2019 Yarra Valley, VIC	12	60
Chateau de Fuisse Bourgogne Blanc 2019 Burgundy, France	15	75
Domaine Oudin Chablis Chardonnay 2018 Burgundy, France		95
Tolpuddle Chardonnay 2019 Coal River Valley, TAS		165

ROSE

	Glass	Bottle
Yering Station 'Village' Rose 2019 Yarra Valley, VIC	12	60
Domenica Nebbiolo Rose 2020 Beechworth, VIC		75
AIX Cotes du Provence Rose 2019 Provence, France	16	80

RED

Yering Station Pinot Noir 2020 Yarra Valley, VIC		80
Domaine Faiveley Bourgogne Rouge 2019 Burgundy, France	16	80
Domenica Pinot Noir 2017 Beechworth, VIC		105
Rising Gamay 2018 Yarra Valley, VIC	14	70
Trediberri Barbera d'Alba DOC 2019 Piedmont, Italy		85
Luigi Einaudi Langhe Nebbiolo 2018 Piedmont, Italy		110
Poliziano Chianti Colli Senesi 2019 Tuscany, Italy		75
The Other Wine Co Grenache 2019 McLaren Vale, SA		75
Alamos Malbec 2018 Mendoza, Argentina	12	60
Cape Mentelle 'Trinders' Cabernet Merlot 2016 Margaret River, WA		75
Wirra Wirra 'Catapult' Shiraz 2018 McLaren Vale, SA	13	65
Yering Station Shiraz Viognier 2019 Yarra Valley, VIC		80
Domaine Vincent Paris Saint Joseph 2019 Rhône, France	19	95

DESSERT WINE

Frogmore Creek Iced Riesling 2019 Coal River, TAS	12	55
Yering Station Cane Cut Viognier 2018 Yarra Valley, VIC	13	65

**GARDEN
RESTAURANT**