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 (Ig)

Victorian rainbow trout en pappilotte, 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 MINI. NGV MEMBERS RECEIVE A 10% DISCOUNT.

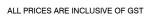
IMPORTANT NOTICE REGARDING FOOD ALLERGIES

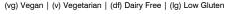
while the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential for trace allergens in the working environment and supplied ingredients.



ENTREE

Traditional steak tartare, soft centred quail egg, accompaniments (df)					
Double baked chevre souffle, preserved beets, pear crisp, carbonated grapes, water cress					
Braised Burgundy snails, parsley risotto, roasted garlic foam (lg)					
Tomato consommé, pearled roots, chervil and fromage blanc tortellini, wattle wafer (v)					
Crayfish medallion, Port Arlington mussels, poached Victorian snapper, saffron potatoes, samphire, crayfish emulsion, rouille, olive baguette	32				
MAIN					
	59				
Roquefort marinated beef tenderloin, potato roesti, red wine braised onions, bordelaise sauce (lg)					
Pink roasted venison loin, parsnip and vanilla cream, savoy cabbage, potato brioche, chestnuts					
Baked gnocchi Parisienne, silverbeet, kale, lemon, fromage blanc, smoked almond (v)					
Orange and cinnamon glazed duck breast, whipped sweet potato, leek, Cointreau jus (lg)					
Victorian rainbow trout en pappilotte, 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)					
Roasted heirloom carrots, star anise, pernot (lg)(v)					
Classic baked ratatouille, fromage blanc, lavender (lg)(v)					
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					
Kir Royale, lemon crumble, cassis crémeux, Prosecco mousse, blackcurrant compote, Pommery foam (v)					
Daily selection of French cheeses with condiments					











APERITIF			ROSE		
French Negroni Pampelle, Gin, Vermouth		20	Yering Station 'Village' Rose 2019	Glass	Bottle
Lillet Spritz		18	Yarra Valley, VIC	12	60
Lillet Blanc, Sparkling, Soda, Citrus Kir Royale		10	Domenica Nebbiolo Rose 2020 Beechworth, VIC		75
Cassis, Sparkling		16	AIX Cotes du Provence Rose 2019 Provence, France	16	80
BEER			·		
Asahi Black		10.5	RED		
Asahi Super Dry		10	Yering Station Pinot Noir 2020		
Asahi Soukai 3.5%		8	Yarra Valley, VIC		80
SPARKLING WINE			Domaine Faiveley Bourgogne Rouge 2019 Burgundy, France	16	80
CHAMPAGNE	Glass	Bottle	Domenica Pinot Noir 2017 Beechworth, VIC		105
Veuve d'Argent Cuvee Brut NV, France	12	60	Rising Gamay 2018 Yarra Valley, VIC	14	70
Yarrabank Sparkling Rose Brut 2013 Yarra Valley, VIC		75	Trediberri Barbera d'Alba DOC 2019 Piedmont, Italy		85
42 Degrees South 'Premier Cuvee' Sparkling Brut NV Coal River, TAS		85	Luigi Einaudi Langhe Nebbiolo 2018 Piedmont, Italy		110
Pommery Brut Royal NV Champagne, France	20	110	Poliziano Chianti Colli Senesi 2019		
Pol Roger Brut Reserve NV Champagne, France		160	Tuscany, Italy		75
Pommery Brut Rose NV Champagne, France		180	The Other Wine Co Grenache 2019 McLaren Vale, SA		75
WHITE			Alamos Malbec 2018 Mendoza, Argentina	12	60
Parish Vineyard Riesling 2018 Coal River Valley, TAS	13	65	Cape Mentelle 'Trinders' Cabernet Merlot 2016		
Rieslingfreak 'No.5 Off Dry' Riesling 2020 Clare Valley, SA		75	Margaret River, WA Wirra Wirra 'Catapult' Shiraz 2018		75
Schlumberger 'Kaester' Grand Cru Riesling 2015 Alsace, France		125	McLaren Vale, SA Yering Station	13	65
Monte Tondo Soave Classico DOC Garganega 2019 Veneto, Italy		65	Shiraz Viognier 2019 Yarra Valley, VIC		80
Opawa Pinot Gris 2018 Marlborough, NZ	13	65	Domaine Vincent Paris		
Shaw & Smith Sauvignon Blanc 2020 Adelaide Hills, SA		75	Saint Joseph 2019 Rhone, France	19	95
Domaine Christian Salmon Sancerre 2019 Loire Valley, France	16	80	DESSERT WINE		
Yering Station 'Village' Marsanne Viognier 2019 Yarra Valley, VIC	12	60	Frogmore Creek Iced Riesling 2019		
Chateau de Fuisse Bourgogne Blanc 2019 Burgundy, France	15	75	Coal River, TAS Yering Station	12	55
Domaine Oudin Chablis Chardonnay 2018 Burgundy, France		95	Cane Cut Viognier 2018 Yarra Valley, VIC	13	65
Tolpuddle Chardonnay 2019 Coal River Valley, TAS		165			

