

Two Course	78
Three Course	88
<i>Inclusive glass red or white house wine or soft drink</i>	

ENTRÉE

- French Onion Soup, Broiled Gruyère and Parmigiano Cheese Croûte
- Duck Rillettes Terrine, Sprouts, Buckwheat, Pickled Pear (df)
- Salmon Tartare, Cucumber Salad Crème Fraîche (lg)
- Celeriac, Apple Dressing, Cucumber Sour Cream (lg)(vg)

MAIN

- 16hr Braised Beef Rib, Pine Nut Purée, Potato Pavé, Pea Fricassée, Sauce Bordelaise (lg)
- Coq au Vin, Baby Carrots, Mushroom, Shallot, Yarra Valley Black Truffle, Paris Mash (lg)
- Red Snapper, Fermented Fennel, Fish Coral, Spinach Hollandaise (lg)
- Wild Mushroom, Potato Terrine, Fricassée, Cultured Cashew (lg)(v)(vg available)

ADDITIONAL SIDE

French Fries, Mayo	12
Mesclun Salad, French Dressing (lg)(vg)	12
Potato and Rosemary Sourdough, Smoked Cultured Butter	8

DESSERT

- Choux Puff, French Vanilla Crème Pâtissière, Chocolate Sauce (v)
- Crème Brûlée, Spiced Blackberry Compote, Micro Mint (v)(lg)
- Coffee Set Cream, Chocolate Crumb (vg)(lg)
- Cake of the Day (v)

ENTRÉE

French Onion Soup, Broiled Gruyère and Parmigiano Cheese Croûte	18
Duck Rillettes Terrine, Sprouts, Buckwheat, Pickled Pear (df)	24
Salmon Tartare, Cucumber Salad Crème Fraîche (lg)	24
Celeriac, Apple Dressing, Cucumber Sour Cream (lg)(vg)	18

MAIN

16hr Braised Beef Rib, Pine Nut Purée, Potato Pavé, Pea Fricassée, Sauce Bordelaise (lg)	55
Coq au Vin, Baby Carrots, Mushroom, Shallot, Yarra Valley Black Truffle, Paris Mash (lg)	42
Red Snapper, Fermented Fennel, Fish Coral, Spinach Hollandaise (lg)	48
Wild Mushroom, Potato Terrine, Fricassée, Cultured Cashew (lg)(v)(vg available)	42

ADDITIONAL SIDE

French Fries, Mayo	12
Mesclun Salad, French Dressing (lg)(vg)	12
Potato and Rosemary Sourdough, Smoked Cultured Butter	8

DESSERT

Choux Puff, French Vanilla Crème Pâtissière, Chocolate Sauce (v)	17
Crème Brûlée, Spiced Blackberry Compote, Micro Mint (v)(lg)	19
Coffee Set Cream, Chocolate Crumb (vg)(lg)	17
Cake of the Day (v)	12

GARDEN RESTAURANT

SPARKLING WINE | CHAMPAGNE

Moët & Chandon Brut NV, Champagne, FR	28 155
Yering Station Yarrabank Sparking Cuvée, Yarra Valley, VIC	18 95
Yering Station Yarrabank Sparkling Rose Brut, Yarra Valley, VIC	18 95
Plus & Minus Prosecco NV, Zero Alcohol, SA	13

WHITE WINE

Pewsey Vale Vineyard Riesling, SA	16 70
Yering 'Station' Chardonnay, Yarra Valley, VIC	18 90
Monte Tondo Soave Classico DOC	17 80
Plus & Minus Pinot Grigio, Zero Alcohol, SA	12 50

ROSÉ WINE

Yering Station 'Village' Rosé, Yarra Valley, VIC	15 75
Maison AIX Rosé, France	19 100
Chateau Minuty M De Minuty Rosé, France	20 100

RED WINE

Heathcote Winery 'Craven Place' Shiraz	14 60
Yering 'Station' Pinot Noir, Yarra Valley, VIC	18 90
Georges Duboeuf Moulin-a-Vent Beaujolais, France	17 80
Plus & Minus Shiraz, Zero Alcohol, SA	12 50

BEER | CIDER

Mornington Draught (Can)	12
Bricklane 'One Love' Pale	13
Pirate Life South Coast Pale Ale 3.5%	11
Heaps Normal XPA <0.5%	10
Kaiju Golden Axe Crisp Apple Cider	12

COCKTAIL

Chandon Garden Spritz	19
Sparkling wine, navel & blood orange, rosemary	
Yuzu Drop Martini	22
Four Pillars Fresh Yuzu Gin, Cointreau, lemon	
Cheri Natsu	24
Belvedere, Cointreau, Maraschino liqueur, Grenadine, lime	
Martin Collins	20
Makers Mark, lemon, soda	
Rhubi Negroni	24
Four Pillars Spiced Negroni Gin, Rhubi liqueur, vermouth, Marionette bitter curacao	
Espresso Martini	20
Vodka, Kahlua, espresso	

NON-ALCOHOLIC COCKTAIL

No Gin & Tonic	12
Italian Spritz	12
Canadian Rye	12
Margarita	12
Mojito	12

ALL PRICES ARE INCLUSIVE OF GST (vg) vegan | (v) vegetarian | (df) dairy free | (lg) low gluten

IMPORTANT NOTICE REGARDING FOOD ALLERGIES
While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares allergenic ingredients. Please let our team know of any food allergies or dietary requirements.