



BALGOWNIE

2 COURSE \$68

3 COURSE \$80

Native herb focaccia/whipped butter/herb oil

\$4pp

ENTREES

Soup de jour

BE feature oyster (4) / rose mignonette / smoked YV caviar
(DF, LG)

YV heirloom tomatoes / soft goat cheese / sweet and sour onions
/ basil / aged balsamic / smoked salt / sourdough wafer (V)

LCC pepper berry beef carpaccio / salted yolk / heirloom carrot /
thyme oil / truffle mayo / potato wafers / foraged greens (LG, DF)

Buxton trout tartare / citrus pearls / smoked trout mousse /
YV caviar / ruby grapefruit / toasted hazelnuts (LG, DF)

Cured beetroot / cumin & almond 'mayo' / avocado mousse /
radish / shallots / golden beet crisps / toasted buckwheat (VE)

Confit duck and lentil cigar / spiced fruit compote / salted
celery / fennel / freeze dried plum / BE pinot gastrique (DF)

MAIN

Gippsland sirloin / herbed potato rosti / grilled asparagus /
baby carrots / blistered vine tomatoes / black garlic emulsion /
BE shiraz jus (LG)

Smoked paprika and herb rolled spatchcock / wild rice /
pistachio / drunken cranberries / preserved lemon labna /
pomegranate vinaigrette (LG)

Grilled Buxton trout / caramelized cauliflower / crushed
potato / picked kohlrabi / nasturtium emulsion / tender herb
salad / fried leek (LG)

Crispy Berkshire-Duroc Pork belly / whipped broccoli /
pan seared kipflers / apple & fennel salad / ginger &
cumquat jus (LG, DF)

Minted pea and zucchini risotto / lemon and chive feta /
zucchini flowers / baked parmesan / broad bean salsa /
flaked almonds (LG, V)





BALGOWNIE

2 COURSE \$68

3 COURSE \$80

FOR TWO PEOPLE

Slow cooked sticky highland beef rib/black garlic roast
potatoes/glazed baby carrots/grilled broccolini/dressed
bitter leaves/herb and mountain pepper crusted bone
marrow/BE shiraz jus

SIDES

Twice cooked duck fat potatoes/confit garlic/rosemary salt
(LG, DF) \$12

Iceberg lettuce/dill/chives/pickled onion/tangy mayo
(LG, DF, V) \$12

Bitter leaves/pear/shaved parmesan/sweet balsamic (LG, V) \$12

Smokey spiced cauliflower/turmeric yoghurt/fried curry
leaves (LG, V) \$12

DESSERTS

Wattle seed ice cream/Granny's shortbread/grilled poached
pear/juniper ganache/tawny gel

Upside down pineapple cake/passionfruit gel/coconut sorbet/
lime & cashew crumble (VE, LG)

Trio of strawberries/sweet YVD feta mousse/anise meringue/
mint/macadamia (LG)

Whipped chocolate, salted caramel and hazelnut dome/
crystalized chocolate/cocoa nibs (LG)

YV Chocolaterie trio of Ice creams/sorbets

Cheese selection, house garnishes



Good evening, let's eat!