

BALGOWNIE

A LA CARTE

Native herb focaccia/whipped butter/herb oil \$4pp

ENTREES

Soup de jour \$15

BE feature oysters (4)/rose mignonette/YV caviar (GF DF) \$24

Four Pillars gin cured Buxton trout/citrus gel/smoked trout mousse/pickled shallot/mountain pepper aioli/pomegranate crispy wild rice (GF DF) \$24

Local heirloom tomato, herbed YVD goats' cheese and caramelised onion tart/basil oil/sticky balsamic/crystalised rosemary (V) \$23

Confit duck and lentil cigar/orange and rhubarb compote/fennel and chive salad/BE Shiraz gastrique (DF) \$25

Cured beetroot/cumin 'mayo'/avocado mousse/radish shallots/golden beet crisps/toasted buckwheat (GF VE) \$22

Pork and chive terrine/truffle mayo/bread and butter pickles crisp sourdough/red elk/mustard dressing (GF DF) \$24

MAINS

Grilled Humpty Doo barramundi/creamed corn/silver beet/roast cashews/crisp bacon/bean sprout salad/soy and ginger glaze (GF DF) \$42

Crispy Berkshire-Duroc pork belly/whipped broccoli/potato and thyme gratin/preserved cabbage and apple salad/BE jus (GF) \$44

Warm smoked duck breast/caramelised carrot/grilled fennel/pickled grapes/radish/orange infused jus (GF DF) \$43

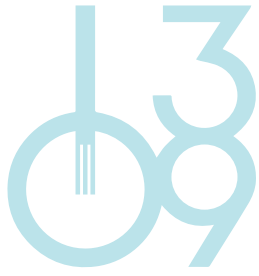
200g grilled sirloin/celeriac puree/polenta & herb Pont Neuf black garlic Brussels/grilled baby leek/blistered tomatoes/BE jus (GF) \$46

Roast pumpkin risotto/crumbled YV feta/candied pepitas/crisp parmesan/sage beurre noisette (GF V) \$40

FOR TWO

Slow cooked lamb shoulder/rosemary roast potatoes/pearl cous cous/mint and pomegranate salad/lamb jus/herb labna \$94





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SIDES

\$12

Sauteed broccolini and green beans/toasted almonds (V)

Black garlic roasted kipfler potatoes (GF V)

Crunchy iceberg/tangy mayo/dill/chives/pickled shallot (V GF DF)

Spiced cauliflower/turmeric yoghurt/fried curry leaves (V GF)

DESSERT

YV sweetened feta mousse/local plums/
macadamia/myrtle meringue (GF) \$18

Upside down rhubarb cake/cinnamon crumble/dark chocolate
sorbet raspberry/rhubarb crisp (VE GF) \$18

Granny's shortbread/YVC native wattle seed ice cream/
juniper ganache /tawny gel/poached grapes (V) \$18

Whipped chocolate, salted caramel and hazelnut dome
crystalised chocolate/cocoa nibs \$18

YV Chocolaterie trio of Ice creams/sorbets (GF) \$17

YV Cheese selection/house garnishes (V) \$21

Every Dish, tells a story

