

# *Eleonore's Autumn 2011 Menu*

Executive Chef Mathew Macartney

**2 courses**

**3 courses**

**6 course Chef's Tasting Menus**

## *Smaller*

### **Seared Tuna Loin**

braised daikon, dashi broth, shiitake mushrooms, confit abalone

### **Roasted Duck Breast**

foie gras parfait, figs, apples, yogurt purée

### **Braised Wild Mushrooms**

slow poached egg, whole grain toast

### **Seared Red Mullet**

Singapore style chilli crab, free-range egg yolk and crispy rice

### **Yeringberg Lamb**

hay-roasted saddle, olive-crusting loin, confit leg, Greek salad

## *Larger*

### **Slow-cooked Suckling Pig**

braised pork cheek, avocado, scallops, teriyaki peanut sauce

### **Char-grilled Snapper**

squid linguini, scampi bolognese, basil mousse

### **Char-grilled Cape Grim Rib Eye**

Café de Paris butter, shallot and watercress salad

### **Open Lasagne of Ratatouille**

Persian Fetta, heirloom tomatoes, basil

### **Accompaniments - \$2.50 per person per side**

Seasonal potatoes

Seasonal vegetables

Mixed red & green oak leaf salad, witlof, house dressing

**Something to finish**

**Dark Chocolate Gel**

rose geranium gelato, white chocolate crème

**New Seasons Local Apples**

Granny Smith granita, pistachio cake, mousse

**Green Tea Ice-Cream**

black sticky rice, coconut semi-freddo, peanut crumb

**From the Trolley**

our selection of some of the finest cheeses sourced locally and  
from around the world.

House made accompaniments

**Coffee, Tea & Petit Fours**