

FERGUSSON

YARRA VALLEY

Tour bus and wine tour offer 2023-24

Feast Option: *(All meals shared on tables)*

\$59 for 2 courses with a glass of wine // + \$7 to include wine tasting

Sample menu

Starter

Antipasto boards; cured meats, terrine, pickles, dips & house made bread with local olive oil

The days Arancini with aioli

Mains (choice of 2)

Smoked and roasted chicken, corn puree, beetroot, sage and garlic brown butter

Slow roasted pork, semolina Romagna, caramelised baby onions, shiraz sauce

Slow cooked lamb shoulder, braised white beans, pumpkin puree

Pan fried house made gnocchi, mushrooms, peas, spinach and Parmesan

Served with:

Salad of leaves and herbs from our garden, Parmesan, pear and fennel

Crispy potatoes, salsa verde, roasted garlic

A la Carte Option:

\$50 for one course with a glass of wine // + \$15 for additional course // + \$7 to include wine tasting

Sample menu

Entrée (choice of)

Poached chicken, apple, walnuts, pickled celery

Cured Tasmanian salmon, salsa verde, green beans, black olive

Olive oil poached beetroot, house made ricotta, local honey herbs and flowers

Main (choice of)

Smoked and roasted chicken breast, corn puree, confit beetroot, sage and garlic brown butter

Roasted snapper, pumpkin, caper and verjuice dressing

Pan fried potato gnocchi, blue cheese, walnut, peas and spinach

FERGUSSON

YARRA VALLEY

Grazing Option:

\$41 with a glass of wine // + \$7 to include wine tasting

Sample menu

Platters

Mushroom and Parmesan arancini

Anti-pasto boards including salami, cheese, dips, pickles

Calamari St Andre, rocket and lemon

All platters served with;

Fries with nori salt

Salad of leaves and herbs from our garden, Parmesan, pear, and fennel

House made sourdough, olive oil