

Midnight Starling

60 PIPER STREET KYNETON • OPEN WED - SUN • PH. 5422 3884

APÉRITIF

LAHERTE FRÈRES CHAMPAGNE EXTRA-BRUT ULTRADITION -Epernay, France.....	22
HENRI BARDOUIN PASTIS -Served with Ice and Water.....	13
NEGRONI -Campari, Punt e Mes & Four Pillars Gin.....	21
MAIDENII SPRITZ -Sweet Maidenii, Crémant, Soda & Olive	17
KIR ROYALE -Crémant de Loire & Crème de Cassis de Dijon	14

SEE CHALKBOARD FOR PREMIUM POURS

ENTRÉE

GRILLED BASS STRAIT SCALLOPS 20 <i>w. Pickled Mussels, Fennel Salad & Sauce Rouille</i>	SALAD OF HEIRLOOM CARROTS 18 <i>w. Toasted Hazelnuts & Yoghurt Dressing</i>
STEAK TARTARE 18 <i>w. Condiments & Croutons</i>	ROASTED QUAIL 20 <i>w. Toasted Pain D'Épice & Mustard Dressing</i>
DUCK LIVER PARFAIT <i>w. Drunken Raisins & Toasted Brioche</i> 18	

MAIN

DUCK À L'ORANGE	40
<i>Crispy Breast & Braised Leg w. Pickled Turnips & Classic Sauce</i>	
ROASTED SPRING LAMB.....	38
<i>Braised Navarin, Globe Artichoke & Broad Bean Fricassee, Thyme Jus</i>	
RARE ROASTED HANGER STEAK	38
<i>w. Celeriac Remoulade & Sauce Bordelaise</i>	
NETTLE RISOTTO	35
<i>w. Globe Artichoke Barigoule & Mothais Sur Feuille</i>	
POISSON DU JOUR.....	MP

S E I D S	<i>Green Salad w. Vinaigrette.....</i>	5
	<i>Pomme Gratin Dauphinoise..</i>	12
	<i>Petit Pois à la Française.....</i>	10
	<i>Broccoli Almondine.....</i>	8

DESSERTS

MILLE-FEUILLE 16 <i>w. Crème Diplomate & Poached Rhubarb</i>	CRÈME CARAMEL 16 <i>w. Candied Cumquat</i>
MOUSSE AU CHOCOLAT 16 <i>w. Dried Fruit Compote & Salted Almond Cracklin</i>	CHEESE PLATE 10 per 30g <i>See Specials Board</i>

DIGESTIF

MIDNIGHT AMARO - 4 Pillars Gin, Cynar & Fernet-Branca	20	VICTOR GONTIER DOMFRONTAIS CALVADOS 2003	16
AMARO NONINO - On Ice w .Orange	12	COMTE DE LAMEASTRE BAS ARMANGAC 1979	18
TORO ALBALA 1987 GRAN RISERVA PX	21	JEAN PAUL GIRAUD GRAND CHAMPAGNE COGNAC.....	20

A 3% SURCHARGE APPLIES ON AMEX- A 1.5% SURCHARGE APPLIES ON VISA & MASTERCARD- A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS