

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
ESCUBAC APÉRITIF - Served with Tonic, Soda & Citrus	15

SEE CHALKBOARD FOR FEATURE POURS

ENTRÉE

GRILLED BASS STRAIT SCALLOPS 20 w. Pickled Mussels, Fennel Salad & Sauce Rouille	FEUILLETTE OF ASPARAGUS 18 w. Sautéed Silverbeet & Shallot Vinaigrette
STEAK TARTARE 18 w. Condiments & Croutons	BALLOTINE OF QUAIL 18 w. Pickled Walnuts & Herb Salad
SMOKED DUCK BREAST w. Witlof Salad & Hazelnut Dressing 20	

MAIN

DUCK À L'ORANGE	42
<i>Crispy Breast & Braised Leg w. Turnips & Classic Sauce</i>	
ROASTED LAMB.....	38
<i>Braised Navarin, Carrots Vichy, Broad Beans, Thyme Jus</i>	
RARE ROASTED HANGER STEAK	38
<i>w. Celeriac Remoulade & Sauce Bordelaise</i>	
GNOCCHI À LA PARISIENNE	35
<i>w. Artichoke Barigoule, Pea & Broad Bean Fricasse</i>	
POISSON DU JOUR.....	MP

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

DESSERTS

MILLE-FEUILLE 16 w. Crème Diplomate & Poached Rhubarb	CRÈME CARAMEL 16 w. Poached Cherries
MOUSSE AU CHOCOLAT 16 w. Dried Fruit Compote & Salted Almond Craklin	CHEESE PLATE 10 per 30g See Specials Board

DIGESTIF

MIDNIGHT AMARO - 4 Pillars Gin, Cynar & Braulio	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