

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
APEROL SPRITZ -Aperol, Vodka, Crémant, Soda & Olive	18
ESCUBAC APÉRITIF - Served with Tonic, Soda & Citrus	15

SEE CHALKBOARD FOR SPECIALS

ENTRÉE

GRILLED MACKERAL 18 <i>Marinated Cucumbers, Dill, Shallot Vinaigrette</i>	HEIRLOOM BEETROOT SALAD 18 <i>w. Fresh Peach, Capar & Chive Dressing</i>
STEAK TARTARE 18 <i>w. Condiments & Croutons</i>	SAUTÉED DUCK LIVERS 18 <i>Paoched Rhubarb, Plums, Mustard Dressing</i>

MAIN

DUCK À L'ORANGE	42
<i>Crispy Breast, Braised Leg, Turnips, Classic Sauce</i>	
ROASTED CORN FED CHICKEN.....	38
<i>Braised Cos Hearts, Confit Duck Giblets, Tarragon Jus</i>	
RARE ROASTED HANGER STEAK	38
<i>Celeriac Remoulade, Sauce Bordelaise</i>	
GNOCCHI À LA PARISIENNE	35
<i>Sautéed Zucchini, Roasted Almonds, Gorgonzola Dressing</i>	
POISSON DU JOUR.....	38
<i>Steamed Mussels, Baby Zucchini, Sauce Champagne</i>	

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

DESSERTS

APRICOT TART 16 <i>Fresh & Poached Apricots, Vanilla Ice Cream</i>	PISTACHIO PARFAIT GLACE 16 <i>Poached Strawberries, Candied Orange</i>
MOUSSE AU CHOCOLAT 16 <i>Poached Blackberries, Plum Salad</i>	CHEESE PLATE 10 per 30g <i>See Specials Board</i>

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