

Midnight Starling

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

CHARCUTERIE

WAGYU BRESAOLA 18 **COUNTRY PORK TERRINE 18**
Pickled Shallots, Cornichons & Dijon *Apple Chutney & Pickled Walnuts*

DUCK LIVER PARFAIT 18 **RILLETTES DE CANARD 18**
Toasted Brioche & Watercress *Pickled Raisins*

SEE CHALKBOARD FOR SPECIALS

ENTRÉE

GRILLED SARDINES 18 **HEIRLOOM TOMATO SALAD 18**
Salted Cod Brandade, Fennel, Shallot Vinaigrette *Cucumber, Pickled Shallots, Caper & Chive Dressing*

STEAK TARTARE 18 **ROASTED QUAIL 20**
w. Condiments & Croutons *Duck Liver Parfait, Pain D'Épices Mustard Dressing*

MAIN

DUCK À L'ORANGE 42
Crispy Breast, Braised Leg, Turnips, Classic Sauce

BRAISED PORK NECK.....38
Onion Soubise, Caramelized Apple, Sauce Charcutière

RARE ROASTED HANGER STEAK 38
Celeriac Remoulade, Sauce Bordelaise

MUSHROOM & SPINACH PITHIVIER 36
Jerusalem Artichichoke Purée, Hazelnut Dressing

POISSON DU JOUR.....38
Sautéed Celeriac & Fennel, Fried White Bait, Sauce Champagne

S *Green Salad*
E *w. Vinaigrette..... 5*
I *Pomme Gratin Dauphinoise..12*
D *Petit Pois À La Francaise10*
S *Broccoli Almondine..... 8*

DESSERTS

FIG TART 16 **CREME CARAMEL 16**
Roasted Fig, Vanilla Ice Cream *Poached Rhubarb, Candied Orange*

MOUSSE AU CHOCOLAT 16 **GREEN APPLE SORBET 16**
Poached Prune Aux Armagnac, Almond Craklin *2003 Victor Gontier Domfrontais Calvados*

CHEESE

EPOISSES - Burgundian Washed Rind, Cow's Milk.....12 (30grams)

GORGONZOLA PICCANTE - Italian Cow's Milk Blue.....10 (30 grams)

TRUCKLE CHEDDAR - UK Cow's Milk Cheddar.....10 (30grams)

| MENU DÉGUSTATION |

HEIRLOOM TOMATO, CUCUMBER, CAPERS & CHIVES

Frankland Estate Riesling 2017/100ml

ROASTED QUAIL, DUCK LIVER PARFAIT, PAIN D'ÉPICE, MUSTARD DRESSING

Marc Brédif Vouvray 2016/100ml

ROASTED FILLET OF HAPUKA, SALTED COD BRANDADE, PICKLED FENNEL, SAUCE CHAMPAGNE

Farr Rising Saignée 2017/100ml

CRISPY SKIN DUCK BREAST, SAUTÉÉ SILVERBEET, ROASTED FIG, GRIOTTINE CHERRY JUS

Domaine Huards 'Envol' Gamay Pinot Noir 2015/100ml

OR

BŒUF À LA FICELLE, JERUSALEM ARTICHOKE PURÉE, WATERCRESS SALAD, SAUCE BORDELIASE

Cobaw Ridge Syrah 2014/100ml

EPOISSES, APPLE & WALNUTS

Macedon Ridge Pinot 2014/100ml

CRÈME CARAMEL, POACHED RHUBARB, CANDIED ORANGE

Carmes De Rieussec Sauternes 2014/60ml

SIX COURSES \$120 — *With matched wine \$205*

SUNDAY LUNCH

PRIX FIXE

four courses-\$75 with matched wines-\$125

First Course

HEIRLOOM TOMATO SALAD

Second Course

SPATCHCOCK BALLOTINE, WHITE RADISH, BRONZE FENNEL

Main Course

ROASTED HAPUKA FILLET, SAUTÉED ZUCCHINI, STEAMED MUSSELS, SAUCE CHAMPAGNE

DUCK À L'ORANGE, CRISPY BREAST, BRAISED LEG, TURNIPS, CLASSIC SAUCE

RARE ROASTED HANGER STEAK, SAUCE BORDELAISE, CELERIAC REMOULADE

Pomme Gratin Dauphinoise

Green Salad

Dessert

CRÈME CARAMEL WITH POACHED STRAWBERRIES

CHEESE SELECTION

SAMPLE MENU...