

# 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, Capers & 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 Francaise* .....10  
**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...