

Midnight Starling

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

CHARCUTERIE

WAGYU BRESAOLA 18

Pickled Shallots, Cornichons & Dijon

DUCK LIVER PARFAIT 18

Toasted Brioche & Watercress

COUNTRY PORK TERRINE 18

Apple Chutney & Pickled Walnuts

SEE CHALKBOARD FOR SPECIALS

ENTRÉE

GRILLED SARDINES 18

Salted Cod Brandade, Fennel, Shallot Vinaigrette

WARM HEIRLOOM CARROT SALAD 18

Chestnuts & Apple, Capers & Chive Dressing

STEAK TARTARE 18

w. Condiments & Croutons

ROASTED QUAIL 20

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 Artichoke Purée, Hazelnut Dressing

POISSON DU JOUR.....38

Sautéed Celeriac & Fennel, Fried White Bait, Sauce Champagne

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*Green Salad
w. Vinaigrette..... 5*

Pomme Gratin Dauphinoise..12

Petit Pois À La Francaise 10

Broccoli Almondine..... 8

DESSERTS

QUINCE TART 16

Poached Quince, Vanilla Ice Cream

CRÈME CARAMEL 16

Poached Rhubarb, Candied Orange

MOUSSE AU CHOCOLAT 16

Prune Aux Armagnac, Almond Craklin

GREEN APPLE SORBET 16

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* |—————|

WARM HEIRLOOM CARROTS, APPLE & CHESTNUT SALAD, CHIVE & CAPER DRESSING
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

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CRISPY SKIN DUCK BREAST, SAUTÉED SILVERBEET, POACHED RHUBARB, GRIOTTINE CHERRY JUS
Punt Rd Pinot Noir 2017/100ml

OR

BŒUF À LA FICELLE, JERUSALEM ARTICHOKE PURÉE, WATERCRESS SALAD, SAUCE BORDELIASE
Best's '13 Acre Vineyard' Cabernet Sauvignon 2013/100ml

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EPOISSES, APPLE & WALNUTS
Amen Break Chardonnay 2015/100ml

CRÈME CARAMEL, POACHED RHUBARB, CANDIED ORANGE
Carmes De Rieussec Sauternes 2014/60ml

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

SUNDAY LUNCH

PRIX FIXE

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

First Course

WARM HEIRLOOM CARROT SALAD

Second Course

SPATCHCOCK BALLOTINE, WHITE RADISH, BRONZE FENNEL

Main Course

ROASTED HAPUKA FILLET, SAUTÉED CELERIAC & FENNEL, 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

MOUSSE AU CHOCOLAT, POACHED PRUNE AUX ARMAGNAC, ALMOND CRAKLIN

CHEESE SELECTION

SAMPLE MENU...