

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

SEARED BASS STRAIT SCALLOPS 22

Heirloom Carrots, Fennel Salad, Sauce Rouille

SALAD OF BABY BEETROOT 18

Onion Soubise, Radish, Wood Sorrel

STEAK TARTARE 18

w. Condiments & Croutons

ROASTED LAMB SWEETBREADS 20

Cauliflower, Celery Leaf, Sauce Aigre Doux

MAIN

DUCK À L'ORANGE 42

Crispy Breast, Braised Leg, Turnips, Classic Sauce

ROASTED QUAIL FARCI.....40

Sautéed Brussel Sprouts, Celeriac Purée, Tarragon Jus

RARE ROASTED HANGER STEAK40

Celeriac Remoulade, Sauce Bordelaise

MUSHROOM & SPINACH PITHIVIER 36

Jerusalem Artichoke Purée, Hazelnut Dressing

POISSON DU JOUR.....42

Market Fish, Leek Fondue, Mussels and Kale, Sauce Champagne

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

Pomme Gratin Dauphinoise..12

Petit Pois À La Francaise 10

Broccoli Almondine..... 10

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.....15 (30grams)

GORGONZOLA PICCANTE - Italian Cow's Milk Blue.....12 (30 grams)

COMTÉ - 15 Month Aged Semi Hard French Cow's Milk.....12 (30grams)

| MENU DÉGUSTATION |

SALAD OF BABY BEETROOT, ONION SOUBISE, RADISH, WOOD SORREL
Frankland Estate Riesling 2017/100ml

ROASTED LAMB SWEETBREADS, CAULIFLOWER, CELERY LEAF, SAUCE AIGRE DOUX
Marc Brédif Classic Vouvray 2016/100ml

SAUTÉED SCALLOPS, HEIRLOOM CARROTS, SAUCE ROUILLE, BRONZE FENNEL
Farr Rising Saignée Rosé 2017/100ml

CRISPY SKIN DUCK BREAST, PICKLED QUINCE, ONION SOUBISE, GRIOTTINE CHERRY JUS
Chateau Couaine Chinon 2015/100ml

ROASTED FILLET OF BEEF, CELERIAC PURÉE, SAUTÉED KALE, SAUCE BORDELAISE
Graillot No. 2 Syrah 2016/100ml

COMTÉ, QUINCE JELLY, PICKLED RAISINS
Henriques & Henriques 'Rainwater' Madeira/45ml

MOUSSE AU CHOCOLAT, PRUNES, ALMOND CRAKLIN, CANDIED ORANGE
Toro Albala Gran Reserva PX 1987/45ml

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

SUNDAY LUNCH

PRIX FIXE

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

First Course

COUNTRY TERRINE, APPLE CHUTNEY, PICKLED WALNUTS

Second Course

SEARED SCALLOPS, HEIRLOOM CARROTS, SAUCE ROUILLE

Main Course

ROASTED HAPUKA FILLET, LEEK FONDUE, KALE, STEAMED MUSSELS, SAUCE CHAMPAGNE

DUCK À L'ORANGE, CRISPY BREAST, BRAISED LEG, TURNIPS, CLASSIC SAUCE
(\$5 Supplement)

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