

# GARDENCOURT RESTAURANT

## DINING

## BISTRO

### APPERITIFS

#### CHAMPAGNE & SPARKLING

**Veuve Clicquot Brut NV 24 | 140**  
Reims, FRA

**Veuve Tailhan Blanc des Blancs 15 | 60**  
Loire Valley, FRA

#### ROSÉ

**Pink Claw Grenache Rose 14 | 60**  
Mornington Peninsula, VIC

**Rameau D'Or Rose 15 | 65**  
Cotes de Provence, FRA

**La Boheme Act Two Dry Pinot Noir Rose 14 | 60**  
Yarra Valley, VIC

**Audrey Wilkinson Rose 15 | 65**  
Hunter Valley, NSW

**Bodegas Patrocínio Zinio Rose 12 | 50**  
Roija, SPA

#### COCKTAILS

**Negroni | 18**  
Tanqueray, Campari, Vermouth

**Classic Martini | 18**  
Ketel One or Tanqueray, Vermouth

**Elderflower Spritz | 18**  
St. Germain, Prosecco, Mint

**Aperol Spritz | 18**  
Aperol, Prosecco, Soda, Olives

#### CARAFES (375ML)

**Dog Point Sauvignon Blanc | 28**  
Marlborough, NZ

**Fiore Moscato | 25**  
Mudgee, NSW

**Nanny Goat Pinot Noir | 31**  
Central Otago, NZ

For a more extensive list of beverages on offer please ask your server

### ENTRÉE

**Oysters ½ dozen 25 (g,d)**  
freshly shucked Sydney rock or Pacific yuzu mignonette

**Artisan Charcuterie Board (g)**  
**16 Small / 29 Large**  
air dried and cured meat, sausage, cornichons, pickled vegetables

**18 Month Jamón Serrano 26 (g,d)**  
62°C duck egg, asparagus, whole grain Dijon mustard vinaigrette

**Chilled Vichyssoise 25 (d)**  
marinated organic baby vegetables, faro and olive crumble

**Niçoise Inspired Raw Ruby Tuna 28**  
tomatoes, wild olives, quail egg, beans, white anchovies

**Seared Atlantic Scallops 28 (g,d)**  
pea jus, compressed dill cucumber, snow pea tendrils, confit lemon

### FOUR COURSE TASTING MENU

89

CHILLED VICHYSOISE

SEARED ATLANTIC SCALLOPS

HERB CRUSTED LAMB

ORANGE CRÈME BRÛLÉE

ADD MATCHING WINES  
35

### FROM THE GRILL

**Scotch fillet 43**  
Great Southern, NSW, pasture fed 300g

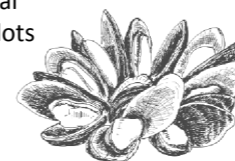
**Tenderloin 45**  
Black Angus, Grainge, VIC, grain fed 200g

All steaks served with your choice of:  
Maitre d'hôtel butter • Béarnaise  
Eschallots Red Wine Jus  
Classic Mushroom Sauce • Peppercorns  
and one side dish

### STEAMED MUSSELS 30

Preparation Changing Daily

|           |  |
|-----------|--|
| Monday    | <b>Marinière</b><br>shallots, garlic, white wine<br>thyme, bay leaf                |
| Tuesday   | <b>Vin Rouge</b><br>shallots, garlic, red wine<br>thyme, bay leaf                  |
| Wednesday | <b>Provençal</b><br>garlic, tomato, capsicum<br>basil, thyme, Ricard               |
| Thursday  | <b>Normande</b><br>shallots, garlic, white wine<br>cream, parsley, thyme, bay leaf |
| Friday    | <b>Basque</b><br>chorizo, garlic, tomato, basil                                    |
| Saturday  | <b>Thai</b><br>lemon grass, galangal<br>kafir lime, garlic, shallots               |



### PLATS

**Line Caught Snapper 39 (g)**  
beetroot, orange, fennel,  
lemon olive oil

**Confit Tasmanian Salmon 37 (g)**  
artichokes, fava beans, sauce vierge

**Herb Crusted Lamb 40 (d)**  
Eggplant, zucchini, squash,  
tomato, lamb jus

**Roasted Duck Breast 42 (g,d)**  
garlic confit potatoes, little gem lettuce,  
raspberry duck jus

**Pork Belly Printanière 38 (g)**  
lemon grass and coriander emulsion,  
seasonal vegetables

**Saffron Gnocchi 31 (v)**  
heirloom tomatoes, asparagus, peas,  
Grana Padano

**Coq au Vin 38**  
chicken braised in Shiraz,  
lardons, porcini, potatoes

### SIDES 12

Paris mash

Shoestring fries

Haricot vert, garlic butter,  
herbs (g,d)

Organic mixed green and herb salad,  
Cabernet vinaigrette

Roasted heirloom carrots,  
herb crème fraîche (g)

Duck fat chips



### CHEESE

**Camembert**, Normandie, FRA  
**Munster**, Alsace, FRA  
**Brie**, Gippsland, VIC  
**Maffra Cheddar**, Tinamba, VIC  
**Roquefort Papillion**, Roquefort, FRA  
**Milawa Blue**, Milawa, VIC  
**Bûche Blanche**, Lidsdale, NSW

**Two Cheeses 14**  
**Three Cheeses 20**  
Served with lavosh, crackers  
dried fruits, nuts, muscatel grapes and  
quince paste

### DESSERT

**Orange Crème Brûlée 16**  
madeleines

**Passion Fruit Soufflé 18 (g)**  
chocolate sauce

**Rum Baba**  
Chantilly  
Your choice of rum:  
Pampero Especial, VNZ 20  
Ron Zacapa, GUA 21  
Bundaberg, AUS 19

**Chocolate Decadence 17 (g)**  
mango crèmeux, sorbet

**Brittany Short Crust 'Sablé' 17 (g)**  
vanilla cream, seasonal berries,  
lemon iced milk

### CAFÉ GOURMAND 15

Your choice of coffee, tea or hot chocolate  
served with petit fours

**Add a liqueur of your choice 6**  
Baileys, Kahlua, Tia Maria, Scotch Whiskey  
Irish Whiskey, Frangelico, Amaretto, Brandy

Please make your server aware of any dietary requirements before ordering | g/gluten free | d/dairy free | v/vegetarian