

Monday 11 April 2022



Roving

Salt bush lamb, harissa, risotto
Spencer Gulf kingfish, coconut, kohlrabi
Wagyu tartare, puffed tendon, black garlic

On the table

Eustralis bread, French butter, euro pantry aged
balsamic and EVOO

Petuna Ocean Trout, pine needle, beetroot, yuzu,
pomegranate balsamic

Aquna Murray Cod, lardo, miso, white kimchi

Dry aged Macedon Ranges duck breast, butternut
squash, puffed grains, caramelised orange

served with

Iceberg, anchovies and aged white balsamic
Wagyu fat potatoes

Peanut, sesame, kyoto miso

Beverages

Balgownie NV Sparkling Cuvee Brut
2018 Estate Chardonnay Yarra Valley
2019 Black Label Pinot Noir
2018 Sparkling Macedon Pinot Noir Rouge Mountain
Goat Very Enjoyable Beer
Mountain Goat Gin Spritz
Mountain Goat Hopped Gin and Tonic
Mountain Goat Gin Spiced Apple Martini
Schweppes Ginger Beer & Schweppes Raspberry
Voss Sparkling Water

This menu has been created by
Julian Robertshaw, Culinary Director &
John Jo Chef de Cuisine TOTE Bar & Dining
Moonee Valley Park

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