

PRIX FIXE MENU

Two Course	76
Three Course	86



Inclusive of a glass of house wine

ENTRÉE

- Burrata. Radicchio, baharat and dukkah infused EVOO (lg)(v)
- Earthy mixed vegetable soup. Crouton, Aleppo flakes (vg)(df)(lg available)
- Grilled Cyprus haloumi. Apricot, za'atar (lg)(v)
- Pork and fennel sausage. Chickpea hummus, crispy pita (df)(lg available)

MAIN

- Lamb kofta. Cauliflower puree, ras el hanout, caponata, pita (lg and df available)
- 24 hour braised beef cheek. Creamed potato, smoked pepper romesco sauce (lg) (df available)
- Market fish of the day. Coconut, dried mango, cumin spiced potato (lg)(df)
- Warm pumpkin salad. Ancient grains, NGV garden herbs, dates, green dressing (vg)

DESSERT

- Poached pear in red wine, macadamia crumb, chocolate mousse (vg)(lg)
- Pistachio panna cotta, praline, rose water (vg)(lg)
- Baklava and orange whipped cream (v)(lg)
- Cake of the day (v)

ADDITIONAL SIDE OPTIONS

Garden salad, sumac dressing (v)	15
Fries, garlic aioli (v)	15
Bread, South Australian EVOO, balsamic (vg)(df)	8

ALL PRICES ARE INCLUSIVE OF GST

(vg) vegan | (v) vegetarian | (df) dairy free | (lg) low gluten
IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares the following: gluten, wheat, milk, soy, crustacean, egg, fish, tree nuts, sesame, peanuts and sulphites.

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COCKTAIL

French Negroni Hennessy, Campari, vermouth	25
Glenmorangie Ginger Glenmorangie, ginger syrup, soda	25
Violette Flower Drop Belvedere, elderflower liqueur, creme de violette, lemon	23
Pharaoh's Eclipse Markers Mark, Captain Morgan, Aperol, Supasawa	22
Chandon Garden Spritz Sparkling wine, navel & blood orange, macerated with dried orange peels, herbs & spices	20
Amaretto Sour	20

MOCKTAIL

Espresso Mocktini Espresso, Lyre's Coffee Originale, Lyre's White Cane Spirit, vanilla	16
No Gin & Tonic Lyre's Dry London spirit, tonic	15
Virgin Cosmo Apple & Blackcurrant syrup, orange, lemon, soda	14

BEER | CIDER

Mornington Peninsula Draught 4.6%	12
Bricklane 'One Love' Pale 4.4%	13
4 Pines Pacific Ale 3.5%	12
Bridge Road 'Free Time' Pale Ale <0.5%	11
Kaiju Golden Ale Crisp Apple Cider 5.2%	12

SPARKING WINE | CHAMPAGNE

Yarrabank Sparking Cuvée, Yarra Valley, VIC	20 105
Yarrabank Sparkling Rosé Brut, Yarra Valley, VIC	20 105
Moët & Chandon Brut NV, Champagne, France	26 150
Moët & Chandon Brut Rosé NV, Champagne, France	190
Moët & Chandon Grand Vintage, Champagne, France	300
Plus & Minus Prosecco NV, Zero Alcohol, SA	13 60

WHITE WINE

Yering 'Station' Chardonnay, Yarra Valley, VIC	18 90
All Saints Moscato, 2021, VIC	17 80
Mt Yengo 'Vines of the Earth' Indigenous Pinot Grigio, 2022, WA	16 70
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, 2023, New Zealand	15 60
Domaine William Fevre 'Sea Edition' Chablis, 2020, France	130
Domaine de Ladoucette Sancerre 'Comte Lafond', 2022, France	110
Yalumba 'The Virgilius' Viognier, 2020, SA	95
Plus & Minus Pinot Grigio, Zero Alcohol, SA	12 50

ROSÉ WINE

Yering Station "Village" Rosé, Yarra Valley, VIC	15 75
Wildly Organic Vegan Rosé, 2022, SA	16 80
Oakridge Estate Yarra Valley Rosé, 2022, Yarra Valley, VIC	90

RED WINE

Yering 'Station' Pinot Noir, Yarra Valley, VIC	18 90
Hanging Rock 'The Rock' Tempranillo Grencahe, 2019, Macedon Ranges, VIC	17 80
Oakridge Estate 'Over the Shoulder' Cabernet Merlot, 2022, Yarra Valley, VIC	16 70
Mt Yengo 'Vines of the Earth' Indigenous Shiraz, 2022, WA	15 60
Terrazas Reserva Malbec, 2021, Mendoza, Argentina	110
Vasse Felix Syrah, 2022, WA	95
Plus & Minus Shiraz, Zero Alcohol, SA	12 50

DIGESTIF

Yering Station Fortified	13
McWilliams's Grand Royal Reserve Dry NV	13
Mount Langi Ghiran Pedro Ximenez NV	13

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**GARDEN
RESTAURANT**

À LA CARTE MENU

ENTRÉE

Burrata. Radicchio, baharat and dukkah infused EVOO (lg)(v)	25
Earthy mixed vegetable soup. Crouton, Aleppo flakes (vg)(df)(lg available)	19
Grilled Cyprus haloumi. Apricot, za'atar (v)(lg)	20
Pork and fennel sausage. Chickpea hummus, crispy pita (df)(lg available)	24

MAIN

Lamb kofta. Cauliflower puree, ras el hanout, caponata, pita (lg and df available)	38
24 hour braised beef cheek. Creamed potato, smoked pepper romesco sauce (lg) (df available)	46
Market fish of the day. Coconut, dried mango, cumin spiced potato (lg)(df)	46
Warm pumpkin salad. Ancient grains, NGV garden herbs, dates, green dressing (vg)	30

SIDE

Garden salad. Sumac dressing (v)	15
Fries. Garlic aioli (v)	15
Sourdough bread. South Australian EVOO, balsamic (vg)(df)	8

DESSERT

Red wine poached pear. Macadamia crumb, chocolate mousse (vg)(lg)	17
Pistachio panna cotta. Praline, honey syrup (vg)(lg)	17
Baklava. Orange whipped cream (v)(lg)	16
Cake of the day (v)	17

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