

THE APOTHECARY 1878

March 2015

TO SAVOUR

- Caviar dip *with* toasted sesame & bonito and roasted olive tapenade *with* dried mushroom & toasted bread 14
Seared scallops *with* smoked parsnip foam, chervil & beetroot 18
Pan seared mushrooms, lemon, thyme, goat's curd & toasted pine nuts 16
Confit duck leg *with* a salad of frisée, snow pea, pickled ginger, tatsoi & black quinoa *with* sauce gribiche 20
Slipper lobster, butter poached, orange cured pork & pumpkin puree 20
Smoked eye fillet carpaccio, mustard truffle oil & pickled shallots 18

PRINCIPAL FLAVOURS

- Roasted butternut and fennel seed pastry, spinach, smoked heirloom tomatoes 28
Pan seared Atlantic salmon *with* creamed avocado, Yarra Valley salmon roe & nectarine salad 36
Duck breast *with* chicken pate, cauliflower puree, radish & orange glaze 36
Chargrilled wild venison, roasted plum, juniper, celery & horseradish custard 35
Murray Lands lamb loin, parsnip puree, sage & olive sauce 36
Seared Cape Grim striploin, heirloom carrots, baby turnip & shiraz jus 37

ON THE SIDE

- Sauteed seasonal vegetables *with* garlic butter 12
Mixed leaf salad, Grana Padano & orange vinaigrette 10
Sautéed soy beans, smoked speck, & toasted almond 12
Roasted kipfler potatoes *with* aromatic herbs 12

Ciabatta *with* house churned butter & Murray River salt 2.5

BANQUET OPTIONS

Our shared dining experience \$48 pp

Our complete shared dining experience \$68 pp

Wine Matching Available - POA

MINIMUM 2 PEOPLE FOR BANQUET - WHOLE TABLE ONLY

HEAD CHEF - FRANK HERO