

# THE GARDENCOURT RESTAURANT

## DINING

## BISTRO

### WINE SPOTLIGHT

#### PÉTILLANT

Veuve Clicquot Brut NV 24 // 140  
Reims, France

Veuve Tailhan Blanc des Blancs 15 // 60  
Loire Valley, France

#### BLANC

Dog Point Sauvignon Blanc 16 // 70  
Marlborough, New Zealand

Domaine Christian Salmon Sancerre 19 // 85  
Bourges, France

Abellio Albarino 14 // 60  
Rioux Baixs, Spain

De Bortoli 'Villages' Chardonnay 16 // 65  
Yarra Valley, Victoria

#### ROSÉ

Paul Jaboulet 'Parallele 45' Rosé 13 // 55  
Côtes du Rhône, France

#### ROUGE

Snake and Herring 'Vamos' Tempranillo 15 // 65  
Margaret River, Western Australia

Nanny Goat Pinot Noir 18 // 80  
Central Otago, New Zealand

Dourthe No.1 Cabernet Merlot 16 // 70  
Bordeaux, France

Four In Hand Shiraz 15 // 65  
Barossa Valley, South Australia

#### DESSERT

De Bortoli Nobel One Semillon Botrytis 15  
Riverina, NSW

Campbells of Rutherglen Tokay Liqueur 14  
Rutherglen, Victoria

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 natural, lemon, Champagne mignonette

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

**Steak Tartar 27 (g)**  
62° yolk, pommes allumettes, crispy baguette

**Pan-Fried King Prawns 28 (g)**  
shellfish bisque, braised salsify sweet onion chutney

**Wild Mushroom Risotto 29 / 34 main (g)**  
truffle, parmesan foam and crisps

**Cauliflower and Camembert Soup 20 (g)**  
onion consommé gel, heirloom cauliflower

**Seared Atlantic Scallops 28 (g)**  
parsnip and vanilla purée, citrus jus

### FROM THE GRILL

**Rib Eye 43**  
Great Southern, NSW, pasture fed 300g

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

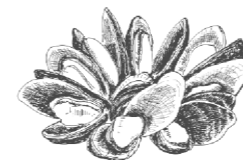
**Rump 36**  
Angus, Riverina, Southern NSW, grain fed 250g

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

### MOULES FRITES 30

Preparation Changing Daily

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



### MAIN

**Braised Beef Short Ribs "Bourguignon" 35 (g)**  
soft herb polenta

**Snapper Choucroute 39**  
potato galette, apple and herb salad  
Champagne sauce

**Seared Salmon 37 (g)**  
baked fennel, orange, kale, water cress sauce

**Pork Tenderloin 36 (g)**  
crackling, celeriac purée, mashed black garlic  
celery heart, caramelized apple, jus

**Lamb Rack 39**  
pressed lamb neck, braised red cabbage  
charred spring onion, mustard sauce

**Game Farm Duck Breast 40 (g)**  
broad bean purée, hazelnut crumble  
Radish, duck jus

**Stuffed Quail with Mushrooms 38**  
assorted mushrooms, pumpkin mash  
carrots and turnips

**Pot Au Feu de Légumes 29 (vg)**  
winter vegetables  
aromatic vegetable stock

### SIDES 12

Paris mash  
Shoestring fries  
Honey roasted pumpkin  
Organic mixed green and herb salad  
Brussels sprouts and bacon  
Duck fat chips

### CHEESE



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

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

### DESSERT

**Cheesecake 17**  
puff pastry flakes, coffee gel  
glazed cumquats, sorbet

**Pain d' Épices Crème Brûlée 16**  
Tuile

**Poached Pear Chestnut Financier 17**  
milk chocolate sauce

**Orange and Chocolate Soufflé 19**  
Grand Marnier Anglaise

**Apple Tarte Flambée 19**  
Calvados, Vanilla Ice Cream

**"Boule de Neige" 17 (g)**  
passion fruit, mango mousse

### 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 | vg/vegan