

# YARRA VALLEY MEETS THE CITY

\$145pp

## CANAPÉS

Confit Buxton rainbow trout, roe, truffle, mascarpone, Noisette rye bread  
Locally made chorizo & mozzarella croquette, parsley  
Gougeres, Mill Grove Dairy herb gouda, native herbs, honey

PAIRED WITH

Four Pillars Bloody Champers, Four Pillars Yuzu & Rhubarb Iced Tea

## ENTREE

Snapper ceviche, Port Phillip Bay, Yarra Valley bloody shiraz gin caviar,  
tarragon, mandarin, pickled radish

PAIRED WITH YOUR CHOICE OF

2023 Rising Chardonnay, Yarra Valley, VIC

OR

2023 Giant Steps Rosé, Yarra Valley, VIC

## MAIN

Slow cooked boneless beef short rib, Little Creek Cattle Company,  
Woori Yallock black winter truffles

PAIRED WITH YOUR CHOICE OF

2019 Levantine Hill Estate Syrah, Yarra Valley, VIC

OR

2021 Oakridge Vineyard 864 Block Cabernet Sauvignon, Coldstream, VIC

## SIDES

Charred brussel sprouts, smoked bone marrow butter, sage, Parma ham  
Hand cut triple cooked chips, confit garlic aioli  
Yarra Valley heirloom roasted pumpkin, Mill Grove Dairy jersey curd,  
honey, rosemary

## DESSERT

Apple, Yarra Valley rhubarb, macadamia

PAIRED WITH

The Gospel Rye, Apple & Rhubarb Old Fashioned

We can accommodate all dietary requirements; please notify us at the time of booking.

# BOSSLEY