

FERGUSSON

YARRA VALLEY

Tour Group Rates 2024-2025

Feast Option:

\$62 for two courses with a glass of wine // + \$7 for wine tasting

Entrée (served on share platters)

freshly baked sourdough with olive oil

mushroom & parmesan arancini

antipasto selection; cured meats, cheese, dips, pickles, lavosh

Mains (choice of 2, served on share platters)

confit tasmanian salmon, green beans, salsa verde, apple puree, olive

braised lamb shoulder, eggplant, mushrooms, pear puree

black angus beef, semolina romagna, miso onion, red wine sauce

twice cooked pork scotch, herbed polenta, radish, orange caramel

coal grilled chicken, smoked almond pesto, salad of fennel & grilled radicchio

Salads & Vegetables (choice of 2, served on share platters)

olive oil poached beetroot, rocket, walnut & shallot crumb

cos lettuce with garden herbs, pickled cucumber, buttermilk dressing

crispy local potatoes, salsa verde

roasted zucchini, smoked chilli chimmi churri

charred broccoli, spicy tomato & mustard seed relish

A la Carte Option:

\$62 for two courses with a glass of wine // + \$7 for wine tasting

Entrée (choice of)

molasses glazed pork belly, corn, pickled mushrooms

cured yellowtail kingfish, cucumber dressing, fennel, radish

heirloom tomato salad, black olive ice cream, tamarind, parmesan

prawn & moreton bay bug, rockmelon, herb, spiced macadamia

Main (choice of)

pan fried tasmanian salmon, asparagus, tomato, fennel, mussels, herbs

roasted chicken, lentils, persian pickles, salted orange caramel

lamb shoulder braised in pear juice, eggplant, mushroom xo

house made gnocchi, broccoli pesto, onions, spinach

black angus sirloin, potato & sage gratin, miso onion jam



sample menu, subject to changes in accordance with seasonal availability

(03) 5965 2237

info@fergussonwinery.com.au