



EVERGREEN

MELBOURNE



Evergreen Menu

Citrus cured King Ora salmon, Champagne pearls, caviar,
pickled cauliflower, dill emulsion

Baby carrots, zucchini, goats curd pomegranate, tarragon dressing

Bannockburn free range chicken, roast celeriac, king brown
mushroom, tarragon, chicken sauce

Peach Melba, raspberry soil, vanilla semifreddo

\$132 per person

Victorian Menu

Corner Inlet flathead crudo, XO sauce, sunrise lime,
heirloom tomato and fingerlime dressing

Loddon Estate duck breast, pumpkin puree, roasted shallots,
golden baby beets, roast parsnip

Berry Eton Mess, vanilla meringue, raspberry sauce

Victorian cheese plate, Meredith goat cheese,
Maffra mature cheddar, Gippsland Blue

\$138 per person





Deluxe Menu

Roasted Wagyu beef carpaccio, black garlic aioli,
grilled radicchio, capers, truffled pecorino, wild rocket

Potato and mint capelletti pasta, hand pick spanner crab,
sage burnt butter

Grass fed Victorian beef fillet, potato rosti, asparagus,
truffled mushrooms

Black forest cake, griottes cherries, green micro sponge,
kirsch whipped cream

\$143 per person

Victorian Wine Collection

Exclusive to Evergreen

(Please select two white wines and two red wines)

Domaine Chandon Sparkling NV

Seppelt Great Western Riesling

Red Claw Sauvignon Blanc

Oakridge Chardonnay

Buckshot Vineyard Shiraz

Oakridge Barkala Vineyard Cabernet Sauvignon

Montalto 'Pennon Hill' Pinot Noir

(Beer selection)

Crown Lager

Furphy

Cascade Light

3 hour

\$95 per person

4 hour

\$102 per person

5 hour

\$108 per person



