

BALLARAT BEER FESTIVAL

2019 DEGUSTATION MENU

COURSE ONE:

Hot House smoked ocean trout with taramasalata, artichoke, Meredith goats' cheese & dill.

COURSE TWO: Served to share

Charcuterie boards with local salt kitchen cured meats, pork morsels, onion jam, pickle with woodfired herb bread.

COURSE THREE:

Orange and chicken tart with caramelised leek, citrus beurre blanc & crispy capers.

COURSE FOUR:

Sous vide beef fillet lightly seared medium rare on bush pepper and smoked beetroot relish with seeded mustard mascarpone

COURSE FIVE: Shared boards

D'Affinois brie french cheese, served with an assortment of crackers & rye with figs and muscatels