



Eleonore's Restaurant

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Eleonore de Castella

Dr. Jean François Paul de Castella and his wife, Eleonore, were Swiss from the district of Neuchatel. Paul de Castella was born in 1827 and worked for a Swiss Bank before a short trip to England, then arriving in Melbourne in November 1849.

De Castella subsequently developed Yering into a world-class winery, attaining wide recognition at London, Paris and Bordeaux exhibitions, culminating in the award of the only "Grand Prix" presented to the southern hemisphere at the Paris Exhibition of 1889.

Eleonore was a sophisticated hostess who entertained in a grand manner. She instilled in her son Paul an appreciation of gracious living, refined cuisine and quality wines.

Eleonore's Restaurant has been named in her honour.

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À La Carte Spring Menu

2 course à la carte menu including 1 side dish \$85

3 course à la carte menu including 1 side dish \$98

Entree

Wagyu Terrine

braised cheek, pickled tongue, beetroot mustard

Duck Parfait

smoked breast, melba toast, Parma ham

Seared Scallops

dried bresaola, spiced cauliflower, sea herbs

Kingfish Ceviche

watermelon cure, almond gazpacho, broad bean

Heirloom Tomato

confit tomato, basil farci, buffalo mozzarella

Cos Salad

charred cos, crispy egg, olive croute

Please inform your waiter should you have any food allergies or dietary requirements.

*A 10% surcharge applies for all weekend and public holidays

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Main

Roasted Lamb

herbed rump, onion duxelle, spinach cream

Oxtail Raviolo

spiced broth, braised radish, glazed carrots

Trout Fillet

Mullet bottarga, espelette mousse, romesco sauce

Murray Cod

brined mussels, saffron jus, chicken croquette

Truffled Gnocchi

zucchini, Heirloom carrot, truffle pecorino

Eggplant Roulade

white bean, chickpea samosa, pomegranate salad

Sides

Cos salad, pickles, Persian fetta

Roasted Kipfler potato, herb butter, garlic oil

Seasonal greens, shallots, sesame

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Dessert

Chocolate Tart

banana puree, spiced peanut, coconut sorbet

Strawberry Millefeuille

oats tuille, whiskey cream, Kampot pepper

Crème Caramel

Blood orange, Cointreau syrup, ginger crumbs

Cheese and Fruit

Local & imported cheeses,
House fruit bread, condiments

Our cheeses are also available as an additional course for a
\$15.00 per person supplement

Tea & Coffee

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