

# NUMBER 8

restaurant & wine bar

SET MENU

# on arrival

Individual tasting plate – grilled scallops,  
pork belly, wagyu carpaccio and natural oyster

## e

Kyneton spring veal tenderloin,  
broad beans, sauce gribiche, Riesling jelly

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Porcini and field mushroom risotto, red wine jus

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Chargrilled Queensland tiger prawns,  
grilled lemon, baby cos lettuce

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Grilled Moreton Bay bugs with mascarpone,  
lemon butter

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Crayfish and salmon tortellini,  
sauce vierge, crisp shallots

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Free range duck breast, confit leg brik,  
white asparagus and leek,  
orange and poppy seed reduction

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Medley Park Farm dry aged  
Angus beef tenderloin

***Main courses served with roast potatoes,  
mixed green vegetables and rocket salad***

## C

A selection of Number 8 cheeses to share

## d

Cocoa Barry Venezuela chocolate fondant,  
milk sorbet, coffee syrup

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Silvan Estate summer berries, berry consommé,  
lemon balm, vanilla tuille, roast almond ice cream

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Number 8 ice cream and sorbet selection