



# YERING

## *Station*

### Wine Bar

#### Sample Lunch Menu Main course

**m**

eye fillet with braised beef cheek, potato and rosemary roulade, red wine jus

seafood pot-au-feu: mussels, scallops, prawn and seasonal fish with salsa verde

duck breast and slow cooked duck leg, walnut and sultana mash, blueberry jus

barramundi fillet with sautéed Jerusalem artichokes, portobello mushrooms and shallots, beurre rouge

chicken breast filled with liver and onion mousse, braised red cabbage, bacon and potato terrine, truffle jus

winter vegetable feuilleté, wombok salad, seeded mustard sauce

1 glass of Yarra Valley Wine and tea or coffee