

# PINOT & FUNGI NIGHT

5-course fungi dining experience

## **Native Crispy 'Coral Tooth'**

chive aioli, picked dianthus

(V)(NF)

*2018 Sparkling Pinot Noir Chardonnay - Macedon*

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## **62°C Poached Duck Egg**

sauté 'Shiitake', garlic & parsley, dark rye soldier, fresh herbs  
pickled shallots, mushroom salt

(V)(NF)

*2023 Black Label Pinot Noir - Yarra Valley*

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## **'Oyster, Maitake & Black Pearl' Mushroom Ragu**

creamy polenta, pecorino snow, micro basil

(V)(GF)(NF)

*2021 Estate Pinot Noir - Yarra Valley*

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## **1309 Local Seasonal Fruit Sorbet**

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## **Southern Ranges Beef Fillet**

butter poached Lion's Mane, roasted baby turnip

'Bacchus Marsh' spinach purée & puff pastry cage, light veal jus

(NF)

*2019 Estate Pinot Noir - Macedon*

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## **'Gippsland' Buttermilk 'Porcini' Pumpkin Pie**

maple syrup & juniper berry whipped cream

(NF)

BALGOWNIE ESTATE

