

# the eatery

pheasant farm road

Welcome to The Eatery,

For those of you who may like to take a trip down memory lane, Chef Sarah has made a beautiful chicken liver parfait from my recipe. Col & I always encouraged people to start with my Pheasant Farm Pâté, and this is our modern take.

I hope you enjoy,



## to start

+ chicken liver parfait, lemon thyme crumpet	9 pp
david franz vermouth <i>bianco dry</i>	11 gls
turkey flat <i>pedro ximenez nv</i>	12 gls

## feast 115 pp 5 courses

house made bread & sage butter  
hummus, marinated olives, giardiniera

### shared entrees

mussels escabeche, sesame rice cracker, lemon mayonnaise  
&  
beetroot, stracciatella, walnut, lentil, mandarin

gnocchi, mushroom, cavolo nero, currants, la dame  
&  
scallops, burnt lemon, dill, radish, brown butter

### choice of main course

fish of the day, potato rösti, warrigal greens, horseradish tartar  
*or*  
chicken, herb risotto, lemon, peas

*or*  
beef brisket, smoked marrow, tomato sauce, parsnip

roasted pumpkin, red cabbage, orchard apple, pomegranate

### choice of dessert

orange & yoghurt pudding, almond brittle

*or*  
quince tiramisu

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**eat 95 pp**      *4 courses*

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hummus, marinated olives, giardiniera

**shared entrees**

mussels escabeche, sesame rice cracker, lemon mayonnaise  
&  
beetroot, stracciatella, walnut, lentil, mandarin

**choice of main course**

gnocchi, mushroom, cavolo nero, currants, la dame

*or*

chicken, herb risotto, lemon, peas

*or*

beef brisket, smoked marrow, tomato sauce, parsnip

roasted pumpkin, red cabbage, orchard apple, pomegranate

**choice of dessert**

orange & yoghurt pudding, almond brittle

*or*

quince tiramisu

**to finish**

+ manchego cheese, orchard apple chutney, lavosh 4 pp

rockford 'mayflower' 2022 *cane cut semillon* 14 gls

david franz 'vp crazy' 2022 *shiraz liqueur* 12 gls

maggies orchard pear liqueur 12 gls

tea and coffee is served at Maggie Beer Farm Shop until 4pm daily