



EVERGREEN

MELBOURNE



Evergreen Menu

Four Pillars Gin King Salmon, Aleppo pepper and preserved lemon dressing, baby radish, wild rocket

25 year old balsamic dressed Brussel sprouts salad, Reggiano Parmesan salad

Slow cooked corn fed chicken breast, baked eggplant, crisp green vegetables, salsa verde

Peach Melba, raspberry soil, vanilla semifreddo

\$120 per person

Victorian Menu

Grilled Lakes Entrance baby snapper fillet, vegetable linguini,
Yarra Valley salmon caviar butter sauce

Gippsland roasted grass-fed beef tenderloin, celeriac purée,
wild mushrooms, Cape Schanck pinot noir jus

Melbourne City Rooftop Honey panna cotta,
marinated strawberries, almond tuile

Victorian cheese plate, Meredith goat cheese,
Maffra mature cheddar, Gippsland Blue

\$125 per person





Deluxe Menu

Wagyu beef Carpaccio, Evergreen garden leaves,
truffle Pecorino, horseradish and mustard aioli

Minted pea and tiger prawn risotto, organic micro herbs

Herb crusted Lamb Loin, caramelised onion tarte tatin,
pumpkin puree, redcurrant sauce

Crème bavaoise, vanilla poached Granny Smith, pistachio micro sponge,
green apple popping pearls, salted caramel sauce

\$130 per person

Victorian Wine Collection

Exclusive to Evergreen

(Please select two white and two red)

Domaine Chandon Sparkling NV

Seppelt Great Western Riesling

Red Claw Sauvignon Blanc

Coldstream Hills Chardonnay

Stonier Pinot Noir

Buckshot Vineyard Shiraz

Oakridge Barkala Vineyard Cabernet Sauvignon

(Beer selection)

Crown Lager

Pure Blonde

Cascade Light

3 hour

\$83 per person

4 hour

\$89 per person

5 hour

\$95 per person

Additional hour \$6.00 per person

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