

FUNCTIONS AT 112 RYRIE



STARTERS

Arancini, Gruyere Cheese, Pesto Aioli, Manchego
Saganaki, Poached Pear, Maple Walnuts, Macedon Shiraz Glaze
Local Scallops, Chorizo & Chipotle Butter, Manchego
Pork Belly, Sticky Soy Sauce, Nam Jim Slaw, Toasted Sesame
Whole Local Prawns, Garlic, Chilli, Lemon Zest, Butter
Beef Carpaccio, Parmesan, Rocket, Red Onion, Garlic Aioli

MAINS

Cape Grim Eye Fillet (200gm) Paris Mash, Broccolini, Jus
Crispy Skin Duck Breast, Potato Rosti, Beetroot Horseradish Aioli,
Dutch Carrots
Free Range Chicken Breast Filled with Avocado & Brie Cheese,
Prosciutto wrapped, Sweet Potato Puree, Green Beans, Garlic Sauce
Lamb Rack, Parmesan & Herb Crust, Paris Mash, Wilted Spinach, Jus
Crispy Skin Salmon Fillet, Crushed Kipfler Potatoes,
Saffron Fennel, Beurre Blanc
Beef Wellington, Paris Mash, Jus
(Cape Grim Eye Fillet, Prosciutto, Mushrooms, Spinach, Dijon Mustard, Puff Pastry)
Gnocchi, Mushrooms, Cherry Tomatoes, Roast Pumpkin, Spinach,
Pinenuts, Garlic, White Wine Cream Sauce, Parmesan

DESSERT

Sticky Date Pudding, Butterscotch Sauce, Biscuit Soil,
Vanilla Bean Ice-cream

Tiramisu, Chocolate sauce, Berry Compote, Raspberry

Crème Brûlée, Biscotti, Toffee Ice-cream

Chocolate Brownie, Berry Compote, Lemon Sorbet

Apple & Rhubarb Crumble, Brandy Custard, Vanilla Bean Ice-cream

Red Wine Poached Pear, Whipped Lemon Mascarpone,
Balsamic Reduction, Coconut

**PLEASE SELECT THREE
ITEMS FROM EACH COURSE**

**2 COURSES \$70 PER PERSON
3 COURSES \$90 PER PERSON**



Emerge is entirely gluten-free.
For any other dietary preferences
or restrictions, we are pleased to
assist you and adjust the menu to
accommodate your needs.