

Our journey at EZARD began in 1999.

In the time since we have endeavoured to offer you several levels of menu choice for our premium dining experience.

Monday to Thursday we offer a choice between one of our signature tasting menus, either five or eight courses with vegetarian alternatives, or standard a la carte.

You'll notice on both tasting menus an option to upgrade to a premium main course at your discretion. You can also enjoy our tasting menus with paired beverages, sourced from around the globe to complement the flavour profiles of each course.

The quality of our produce reflects the unique relationships we've built with our suppliers over two decades and varies with the seasons.

Heritage beetroot, rhubarb, smoked quark, artichoke, hazelnut

2015 Sacabiera Albarino, Rias Baixas, Spain

Tempura tofu, soy mirin broth, chilli sambal, black bean

2009 Tunkalilla Riesling, Oregon, United States

Caramelised eggplant, tomato and lime salad, yellow curry dressing,  
fragrant jasmine rice

2016 Onannon 'Leongatha' Pinot Noir, Gippsland, Victoria

Risoni 'risotto', wild mushrooms, broccolini, marscapone,  
mushroom floss

2016 Albino Rocca Nebbiolo d'Alba, Piedmont, Italy

Dark chocolate sphere, pistachio caramel, beetroot, whipped cream

NV Pennyweight Reserve Ruby, Beechworth, Victoria

or

Dessert tasting plate to share (additional \$10 per person)

NV Pennyweight Reserve Ruby, Beechworth, Victoria

2013 Baumard Coteaux du Layon 'Carte d'Or' Chenin Blanc, Loire Valley, France

**Five course tasting menu \$90 per person**

**Beverage pairing \$85 per person**

**Non-alcoholic beverage pairing \$45 per person**

## **5 COURSE VEGETARIAN TASTING MENU**

Cured swordfish, whipped sheep's yoghurt, preserved seaweed,  
pickled ginger, puffed jasmine rice

2017 Kirei Shuzo 'Karakuchi 80' Junmai Nama Genshu, Hiroshima, Japan

Steamed scallop dumpling, aged hon mirin dressing, smoked enoki,  
fragrant oil

2015 Frey 'Granito' Branco, Douro Valley, Portugal

Ora salmon, citrus kosho dashi, shitake, daikon, ink cracker,  
purslane

2015 Ettiene Boileau 1er Cru 'Montmains' Chardonnay, Chablis, France

Chinese style duck, black rice, roasted chilli, Japanese turnip,  
spring onion

2016 Onannon 'Leongatha' Pinot Noir, Gippsland, Victoria

or

Eight score Sher Wagyu beef, smoked potato croquette, ox tongue,  
brussel sprout, pepper jus (additional \$25 per person)

2010 Battely Syrah, Beechworth, Victoria

Dark chocolate sphere, pistachio caramel, beetroot, whipped cream

NV Pennyweight Reserve Ruby, Beechworth, Victoria

or

Dessert tasting plate to share (additional \$10 per person)

NV Pennyweight Reserve Ruby, Beechworth, Victoria

2013 Baumard Coteaux du Layon 'Carte d'Or' Chenin Blanc, Loire Valley, France

**Five course tasting menu \$110 per person**

**Beverage pairing \$85 per person**

**Non-alcoholic beverage pairing \$45 per person**

## **5 COURSE TASTING MENU**

Japanese inspired tofu shooter, cucumber and apple

NV Larmandier-Bernier 'Longitude' 1er cru, Vertus, Champagne, France

Heritage beetroot, rhubarb, smoked quark, artichoke, hazelnut

2015 Sacabiera Albarino, Rias Baixas, Spain

Warm butternut pumpkin, hijiki, Swiss chard, black vinegar caramel

2015 Frey 'Granito' Branco, Douro Valley, Portugal

Tempura tofu, soy mirin broth, chilli sambal, black bean

2009 Tunkalilla Riesling, Oregon, United States

Crispy quail eggs, cauliflower, fermented onion, mibuna

2016 Chestnut Hill Chardonnay, South Gippsland, Victoria

Caramelised eggplant, tomato and lime salad, yellow curry dressing,  
fragrant jasmine rice

2016 Onannon 'Leongatha' Pinot Noir, Gippsland, Victoria

Risoni 'risotto', wild mushrooms, broccolini, marscapone,  
mushroom floss

2016 Albino Rocca Nebbiolo d'Alba, Piedmont, Italy

Dark chocolate sphere, pistachio caramel, beetroot, whipped cream

NV Pennyweight Reserve Ruby, Beechworth, Victoria

Or

Dessert tasting plate to share (additional \$10 per person)

NV Pennyweight Reserve Ruby, Beechworth, Victoria

2013 Baumard Coteaux du Layon 'Carte d'Or' Chenin Blanc, Loire Valley, France

**Eight course tasting menu \$150 per person**

**Beverage pairing \$130 per person**

**Non-alcoholic beverage pairing \$60 per person**

**Vegan menu options available on request**

**Individual vegetarian course options available \$27 starters or \$45 mains**

## **8 COURSE VEGETARIAN TASTING MENU**

Japanese inspired oyster shooter, yuzu, cucumber and apple

NV Larmandier-Bernier 'Longitude' 1er cru, Vertus, Champagne, France

Cured swordfish, whipped sheep's yoghurt, preserved seaweed,  
pickled ginger, puffed jasmine rice

2017 Kirei Shuzo 'Karakuchi 80' Junmai Nama Genshu, Hiroshima, Japan

Steamed scallop dumpling, aged hon mirin dressing, smoked enoki,  
fragrant oil

2015 Frey 'Granito' Branco, Douro Valley, Portugal

Heritage beetroot, rhubarb, duck prosciutto, smoked quark, artichoke,  
hazelnut

2015 Sacabiera Albarino, Rias Baixas, Spain

Ora salmon, citrus kosho dashi, shitake, daikon, ink cracker,  
purslane

2015 Ettiene Boileau 1er Cru 'Montmains' Chardonnay, Chablis, France

Pork belly, caramelised pineapple, bulldog sauce, five spice, acidic leaves

2016 Magali 'Signature' Rose, Provence, France

Chinese style duck, black rice, roasted chilli, Japanese turnip,  
spring onion

2016 Onannon 'Leongatha' Pinot Noir, Gippsland, Victoria

or

Eight score Sher Wagyu beef, smoked potato croquette, ox tongue,  
brussel sprout, pepper jus (additional \$25 per person)

2010 Battely Syrah, Beechworth, Victoria

Dark chocolate sphere, pistachio caramel, beetroot, whipped cream

NV Pennyweight Reserve Ruby, Beechworth, Victoria

or

Dessert tasting plate to share (additional \$10 per person)

NV Pennyweight Reserve Ruby, Beechworth, Victoria

2013 Baumard Coteaux du Layon 'Carte d'Or' Chenin Blanc, Loire Valley, France

**Eight course tasting menu \$185 per person**

**Beverage pairing \$130 per person**

**Non-alcoholic beverage pairing \$60 per person**

## **8 COURSE TASTING MENU**

Japanese inspired oyster shooter, yuzu, cucumber and apple	Each 6
Cured swordfish, whipped sheep's yoghurt, preserved seaweed, pickled ginger, puffed jasmine rice	31
Steamed scallop dumplings, aged hon mirin dressing, smoked enoki, fragrant oil	33
Heritage beetroot, rhubarb, duck prosciutto, smoked quark, artichoke, hazelnut	26
Risoni 'risotto', wild mushrooms, broccolini, marscapone, mushroom floss	28
Pork belly, caramelised pineapple, bulldog sauce, five spice, acidic leaves	29
Western Australian marron, fermented carrot, savoury granola, barbecued nasturtium, macadamia	36

## STARTERS

Blue eye, fermented onion, pancetta, cauliflower, crispy quail egg, chicken consommé	49
Ora salmon, citrus kosho dashi, shitake, daikon, ink cracker, purslane	49
Bannockburn chicken, spiced dumpling, XO pumpkin, Swiss chard, black vinegar caramel	50
Chinese style duck, black rice, roasted chilli, Japanese turnip, spring onion	53
Eight score Sher wagyu beef, smoked potato croquettes, ox tongue, brussel sprout, pepper jus	76

Each 13

Creme Royale potatoes, miso and wasabi butter  
 Steamed green beans, persian fetta, toasted almond  
 Baby cos salad, soy and sesame, goma, mint  
 Wok seared Asian greens, baby corn and chilli, fragrant oil

## **MAINS & SIDES**

**Two Hats**

The Good Food Guide 2018

**One Star**

Australian Gourmet Traveller Restaurant Guide 2018

**Three Glass Rating**

Australian Gourmet Traveller Wine List of the Year Awards 2018

**Four Chefs Hats**

Gault & Millau Australia Restaurant Guide 2018

**Create the Ezard Experience at Home**

Ezard Parmesan, Garlic and Rosemary infused Olive Oil

375ml bottle

30

Gingerboy – Creative Street Food by Teage Ezard & Chris Donnellan

45

**ACCOLADES**