SPRING AT EVRA

BREAD

EVRA x Baker D. Parker House Roll, house-made butter and ricotta | 12

APPETISER

Freshly Shucked Rock Oysters w champagne and kelp mignonette | 7ea

Wild Caught Smoked Salmon Crumpet w creme fraiche | 18

Crudo of the Sea w creme fraiche, yarra valley caviar and garden leaves | 36

CopperTree Farms Steak Tartare, toasted rye | 30

Oscietra Caviar w crumpets, creme fraiche and condiment 30g | 140

ENTREE

Albohros Island Scallops 'Rockefeller' | 12ea

Risotto of WA Marron, pastis and saffron | 38 / 48

Sweet Corn Agnolotti w house-made blanc de blancs beurre blanc | 36 / 46

Farm Plate, 'blue zone beans', warm potato, white asparagus and rooftop leaves | 22

Spanner Crab Pasta, 'XO' Butter, lemon and pecorino cheese | 36

MAIN COURSE

Blue Reef Coral Trout served w spring beurre blanc | 55

Wombeyan Caves Bresse Chicken w mushrooms, cavelo nero and vin juane | 42

180g CopperTree Farms Petite Eye Fillet | 52

300g CopperTree Farms Sirloin, Dry-aged 35 days | 48

400g Fresian CopperTree Farms Sirloin on the bone, Dry-aged 35 days | 56

FOR THE TABLE

1/2 Southern Rock Lobster Bolognese | 128

Wombeyan Caves Whole Aylesbry Duck w fermented plum | 118

600g CopperTree Farms Chateaubriand, w bordelaise | 128

1kg CopperTree Farms Rib-Eye on the Bone, Dry-aged 35-days | 118

ROOFTOP FARM & MARKET

Creamy Mozart Mashed Potato w grass-fed butter | 16

Tallow French Fries w smoked Tasman Sea Salt | 16

Farm leaves w sherry and rooftop honey vinaigrette | 16

Steamed Broccolini and Fioretti w lemon juice and organic olive oil | 16

DESSERT and CHEESE

Tete De Moine Fresh Fig, Candied Walnut, Oloroso Sherry | 16

Lemon Meringue Pie | 18

Layered Chocolate Mousse Cake with Dulce De Leche | 20

Organic Creme Caramel with Cream Apera | 16

Single Origin White Chocolate Ice Cream with Oscietra Caviar and Organic Olive Oil | 42

Selection of house made Organic Ice Creams | 16

Rooted in sustainability and guided by the harvest, our menu brings you the freshest flavours of today, thoughtfully prepared for your table with high consideration to small producers and local farmers who share the same ethos

15% surcharge applies on Public Holidays. Please note a small credit card surcharge will apply on all transactions

EVRA RESTAURANT

SET MENU

$120pp

Parker House Roll

served with house-made butter and ricotta

Freshly Shucked Oysters

served with champagne and kelp mignonette

Crudo Of the Sea

Yellowtail kingfish, albohros scallop and atlantic salmon, with creme fraiche and Yarra Valley caviar

Southern Rock Lobster Risotto

Vialone nano semifino rice, refined stock of lobster pastis and saffron

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Blue Reef Coral Trout Fillet

Caper and dill beurre blanc

and

CopperTree Farms Chateaubriand

Bordelaise sauce & house mustards

Mash Potato

Creamy mash of Mozart potatoes and grass-fed butter

Evra Organic Mixed Leaf Salad

With rooftop-garden herb medley and Evra's signature vinaigrette

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Dessert

Chef's Selection of premium house-desserts

EVRA RESTAURANT

SET MENU

$90pp

Freshly Shucked Rock Oysters

served with champagne and kelp mignonette

CRUDO of the Sea

Yellowtail kingfish, albohros scallop and atlantic salmon, with creme fraiche and Yarra Valley caviar

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Spanner Crab Pasta

'XO' butter, lemon & pecorino romano

Chef's Selection of CopperTree Farms Fresian Steaks

Bordelaise sauce & house mustards

Mashed Potato

Creamy mash of Mozart potatoes and grass-fed butter

Evra Organic Mixed Leaf Salad

With rooftop-garden herb medley and Evra's signature vinaigrette