



BE PART OF OUR FOOD-LOVING COMMUNITY! WE LOVE
SEEING YOUR PLATING SKILLS, BEAUTIFUL TABLE PICS
& UNBOXING VIDEOS

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@ESTELLENORTHCOTE

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Estelle

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PROVIDOOR

Having celebrated our 10th birthday in April 2021, Estelle in Northcote, is Scott Pickett's flagship restaurant, which has become a neighbourhood favourite, "a place for mates & family". We are thrilled to be able to bring you our Estelle classics to eat in the comfort of your own home. Some of our dishes are ready to just reheat & finish, whilst with others, we'll give you the instructions and you can be the chef with our carefully prepared ingredients.

PUFFED VEAL TENDON WITH FAUX BACON
SHIITAKE MUSHROOM CRACKERS, NORI
HOUSE MADE CHARCUTERIE SELECTION,
CHUTNEY & PICKLES

ESTELLE GRAZING PLATER - FRESH
& MARINATED VEGETABLES, OLIVES,
HUMMUS & YOGHURT DIP, COMPRESSED
WATERMELON, CRACKERS

SMOKED SALMON RILLETTE, HORSE RADISH
CREAM, PICKLED CUCUMBER ON TOAST

STRACCIATELLA, PICKLED MUSHROOM &
CHIVES ON TOAST

MORETON BAY BUG ROLL, PICKLED
CELERY, NATIVES

CURRY EGG ROLL, PICKLED SHALLOT,
NATIVES

BEETROOT AND POMEGRANATE SALAD,
FRIED BUCKWHEAT, MERLOT DRESSING, TO
SHARE

THREE CHEESE SELECTION, LAVOSH,
MUSCATEL, AND QUINCE PASTE, TO SHARE







ESTELLE MIXED SPRING RACING BANQUET



SERVES— 2 PEOPLE



ALL DISHES:
15-20 MINUTES



BEFORE YOU START

Before you begin, read through the instructions in full & collect required equipment. You may wish to prepare some components at home before heading out to the enjoy your banquet in the park.



DISHES & DIETARY NOTES

GF-GLUTEN FREE V-VEGETARIAN CS-CONTAINS SESAME DF-DAIRY FREE VG-VEGAN
CP-CONTAINS PORK NF-NUT FREE CSF-CONTAINS SEAFOOD FF-FRUCTOSE FREE
CN-CONTAINS NUTS

- | | |
|---|---|
| A PUFFED VEAL TENDON WITH FAUX BACON - GF/DF/NF/CSF/CS | F STRACCIATELLA, PICKLED MUSHROOM & CHIVES ON TOAST - V/NF |
| B SHIITAKE MUSHROOM CRACKERS, NORI - VG/ GF/DF/NF/CS | G MORETON BAY BUG ROLL, PICKLED CELERY, NATIVES NF/CSF |
| C HOUSE MADE CHARCUTERIE SELECTION, CHUTNEY & PICKLES - NF/CP | H CURRY EGG ROLL, PICKLED SHALLOT, NATIVES - V/DF/NF |
| D ESTELLE GRAZING PLATER FRESH & MARINATED VEGETABLES, OLIVES, HUMMUS & YOGHURT DIP, COMPRESSED WATERMELON, CRACKERS - V/NF | I BEETROOT AND POMEGRANATE SALAD, FRIED BUCKWHEAT, MERLOT DRESSING - VG/DF/NF |
| E SMOKED SALMON RILLETTE, HORSERADISH CREAM, PICKLED CUCUMBER ON TOAST - NF/CSF | J THREE CHEESE SELECTION, LAVOSH, MUSCATEL, AND QUINCE PASTE - NF |

INSTRUCTIONS:

BEFORE YOU BEGIN, PLEASE READ THROUGH THE INSTRUCTIONS IN FULL

WHILE ESTELLE WILL ENDEAVOUR TO ACCOMMODATE REQUESTS FOR MEALS FOR GUESTS WHO HAVE FOOD ALLERGIES OR INTOLERANCES; WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.

PUFFED VEAL TENDONS WITH FAUX BACON

Components – 1 bag of puffed tendons

1. Preheat the oven at 180°C, open the bag and place the tendons onto a baking tray
2. Warm up for 2-3 minutes to refresh, or eat fresh from the bag

SHIITAKE MUSHROOM CRACKERS, NORI

Components – 1 bag of mushroom crackers

1. Preheat the oven at 180°C, open the bag and place the crackers onto a baking tray
2. Warm up for 2-3 minutes to refresh, or eat fresh from the bag

HOUSE MADE CHARCUTERIE SELECTION, CHUTNEY & PICKLES

Components – 1 bag of charcuterie to share, 1 container of chutney, 1 container of pickles, sourdough

1. Toast your bread slices in a pan, oven, or toaster to your liking
2. Arrange all components on a platter as you wish

ESTELLE GRAZING PLATER

FRESH & MARINATED VEGETABLES, OLIVES, HUMMUS & YOGHURT DIP, COMPRESSED WATERMELON, CRACKERS

Components – 1 container of marinated vegetables & olives, 1 container of raw & pickled vegetables, 1 container of hummus, 1 container of yoghurt dip, 1 bag of compressed watermelon, crackers

1. Arrange all components on a platter as you wish

SMOKED SALMON RILLETTE, HORSE RADISH CREAM, PICKLED CUCUMBER ON TOAST

Components – 1 slices of bread, 1 bag of smoked salmon, 1 container of horseradish cream, 1 container of pickled cucumber

1. Toast your bread slices in a pan, oven, or toaster to your liking
2. Top the toast with salmon, horseradish cream & pickles

STRACCIATELLA, PICKLED MUSHROOMS & CHIVES ON TOAST

Components – 1 slice of sourdough, 1 container of chive & stracciatella mix, 1 container of pickled mushrooms

1. Strain the pickling liquid off the mushrooms
2. Toast your bread slices in a pan, oven, or toaster to your liking
3. Top the toast with stracciatella mix & pickled mushrooms

INSTRUCTIONS:

MORETON BAY BUG ROLL, PICKLED CELERY, NATIVES

Components – 1 bread roll, 1 container of bug mix, 1 container of herbs

1. Take the bug mix out of the fridge about 15 minutes before you're ready to eat
2. Split the bun in half (don't cut it all the way through) and lightly warm them in a 160°C oven
3. Fill the bun with the bug mix & finish with fresh herbs

THREE CHEESE SELECTION, LAVOSH, MUSCATEL, AND QUINCE PASTE, TO SHARE

Components – 1 bag with selection of cheeses to share, 1 container of muscatels, 1 container of quince paste, 1 bag of lavosh

1. Arrange all components on a platter as you wish

CURRY EGG ROLL, PICKLED SHALLOT, NATIVES

Components – 1 bread rolls, 1 container of egg mix, 1 container of shallots

1. Take the egg mix out of the fridge about 15 minutes before you're ready to eat
2. Split the bun in half (don't cut it all the way through) and lightly warm them in a 160°C oven
3. Fill the bun with the egg mix & finish with shallots

BEETROOT AND POMEGRANATE SALAD, FRIED BUCKWHEAT, MERLOT DRESSING, TO SHARE

Components – 1 container of beetroot & pomegranate, 1 container of spinach leaves, 1 container of fried buckwheat, 1 container of merlot vinaigrette

1. In a bowl combine the beetroot, pomegranate, spinach & dressing
2. Top with fried buckwheat