

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

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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

HOUSE MADE CHARCUTERIE SELECTION, CHUTNEY & PICKLES, TO SHARE

SMOKED SALMON RILLETTE, HORSERADISH CREAM, PICKLED CUCUMBER ON TOAST

MORETON BAY BUG ROLL, PICKLED CELERY, NATIVES

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

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









ESTELLE 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 D MORETON BAY BUG ROLL, PICKLED CELERY, GF/DF/NF/CSF/CS
- CHUTNEY & PICKLES NF/CP
- C SMOKED SALMON RILLETTE, HORSERADISH F THREE CHEESE SELECTION, LAVOSH,
 CREAM, PICKLED CHICHMBER ON TOAST MUSCATEL AND OUTNOTE PASTE ME CREAM, PICKLED CUCUMBER ON TOAST -NF/CSF
- NATIVES NF/CSF
- B HOUSE MADE CHARCUTERIE SELECTION, E BEETROOT AND POMEGRANATE SALAD, FRIED BUCKWHEAT, MERLOT DRESSING - VG/DF/NF
 - 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

HOUSE MADE CHARCUTERIE SELECTION, CHUTNEY & PICKLES, TO SHARE Components — 1 bag of charcuterie to share, 1 container of chutney, 1 container of pickles, sourdough

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

SMOKED SALMON RILLETTE, HORSERADISH CREAM, PICKLED CUCUMBER ON TOAST Components – 2 slices of bread, 1 bag of smoked salmon, 1 container of horseradish cream, 1 container of pickled cucumber

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

MORETON BAY BUG ROLL, PICKLED CELERY, NATIVES

Components – 2 bread rolls, 1 container of bug mix, 1 container of herbs

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

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

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

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

Arrange all components on a platter as you wish

