



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

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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
HALF SHELL SCALLOPS, SMOKED CITRUS
CHILLI BUTTER

PICKLED BABY CORN SKEWERS, FRESH
HERBS

CHARRED LEEKS, BLACK GARLIC
DRESSING, CROUTONS, CRISPY ONION, TO
SHARE

DUO OF NEW SEASON LAMB - ROAST LAMB
RUMP & BRAISED LAMB PIE

DUO OF CAULIFLOWER - SPICED
CAULIFLOWER, WATTLE SEED DUKKAH &
CREAMY CAULIFLOWER AND WARRIGAL
GREENS PIE

SPRING GREENS, SMOKED CURD, MERLOT
VINAIGRETTE, TO SHARE

ALMOND FRANGIPANE, POACHED RHUBARB,
AND FLORAL RHUBARB COULIS, TO SHARE





INSTRUCTIONS: DESSERT

ALMOND FRANGIPANE, POACHED RHUBARB, AND
FLORAL RHUBARB COULIS, TO SHARE

Components – 1 foil container of frangipane
to share, 1 bag of poached rhubarb, 1
container of coulis

1. Turn your oven down to 160°C
2. Remove the lid on the foil container and
warm the frangipane through in the oven
for about 10 - 15 minutes
3. Top the warmed frangipane with the
poached rhubarb & pour over the coulis

ESTELLE MIXED DEGUSTATION



SERVES—2 PEOPLE



STARTERS, MAIN & SIDE:
30-40 MINUTES

DESSERT: 15 MINUTES



BEFORE YOU START

Read through the instructions in full & collect required equipment. Preheat your oven to 180°C & remove all ingredients from the fridge.



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 | DUO OF NEW SEASON LAMB - ROAST SPRING LAMB RUMP & BRAISED LAMB PIE - NF |
| B | SHIITAKE MUSHROOM CRACKERS, NORI - VG/ GF/DF/NF/CS | G | DUO OF CAULIFLOWER - SPICED CAULIFLOWER, WATTLE SEED DUKKAH & CREAMY CAULIFLOWER AND WARRIGAL GREENS PIE - V/CN/CS |
| C | HALF SHELL SCALLOPS, SMOKED CITRUS CHILLI BUTTER - GF/NF/CSF | H | SPRING GREENS, SMOKED CURD, MERLOT VINAIGRETTE - V/GF/NF |
| D | PICKLED BABY CORN SKEWERS, FRESH HERBS - V/GF | I | ALMOND FRANGIPANE, POACHED RHUBARB, AND FLORAL RHUBARB COULIS - CN |
| E | CHARRED LEEKS, BLACK GARLIC DRESSING, CROUTONS, CRISPY ONION - V/DF/NF | | |

INSTRUCTIONS: STARTERS

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

HALF SHELL SCALLOP, SMOKED CITRUS CHILLI BUTTER
Components – 1 container with 2 scallops, 1 container of chilli butter

1. Set your oven to grill on medium high heat
2. Remove the lid from the container
3. Place the scallops in their shell onto a baking tray, topping each scallop with a spoon of citrus butter
4. Cook scallops under the grill for about 2 - 3 minutes

PICKLED BABY CORN SKEWERS, FRESH HERBS
Components – 3 corn skewers, 1 container chilli butter, 1 bag of fresh herbs

1. Remove the corn from the bag & pat them dry
2. In a medium pan, melt the butter over medium heat
3. Add the corn to warm through, spooning the melted butter over the corn continuously for about 4 minutes
4. Serve topped with fresh herbs

CHARRED LEEKS, BLACK GARLIC DRESSING, CROUTONS, CRISPY ONION, TO SHARE
Components – 2 bags of leek, 1 container of black garlic dressing, 1 container of croutons & fried onion

1. Bring a medium pot of water to the simmer
2. Once simmering, remove the pot from the heat
3. Place the bags of leek in the pot of water to warm through for 5 minutes
4. Microwave the black garlic dressing in 15 second intervals until just warm
5. Remove the bags of leek from the water, remove the leeks from the bag & plate
6. Dress the plate with the black garlic dressing & garnish with the croutons & crispy onion

INSTRUCTIONS: MAIN & SIDE

DUO OF NEW SEASON LAMB

ROAST SPRING LAMB RUMP & BRAISED LAMB PIE

Components – 1 piece of lamb rump, 1 container of lamb jus, 1 lamb pie

1. Remove all ingredients from the fridge 1 hour before cooking
2. Preheat the oven at 180°C
3. Remove the lamb rump from the bag, pat dry & season to your liking with salt
4. Place the pie onto a baking tray & put into the oven for about 15 to 20 minutes to warm through
5. In a medium, oven safe pan, heat some vegetable oil to medium high heat & sear the lamb rump on all sides until caramelised
6. Put the rump into the oven to warm through for approximately 4 - 6 minutes. The lamb will be cooked to medium; you can leave it longer in the oven if you prefer it more well done
7. Remove the pie & lamb from the oven, and rest for 4 - 5 minutes
8. While resting, heat the jus in the microwave in 15 second intervals, or in a saucepan on low heat, until hot
9. Carve the lamb rump and plate alongside the pie & dress with jus

DUO OF CAULIFLOWER

SPICED CAULIFLOWER, WATTLE SEED DUKKAH & CREAMY CAULIFLOWER AND WARRIGAL GREENS PIE

Components – 1 half head of cauliflower, 1 container of dukkah, 1 cauliflower pie

1. Remove all ingredients from the fridge 1 hour before cooking
2. Preheat the oven at 180°C
3. Place the pie & spiced cauliflower onto a baking tray & put them into the oven for about 15 to 20 minutes to warm through
4. Remove the pie & cauliflower from the oven
5. Garnish the baked head of cauliflower with wattle seed dukkah to finish

SPRING GREENS, SMOKED CURD, MERLOT VINAIGRETTE, TO SHARE

Components – 1 container of peas, 1 container of snow peas, 1 container of curd, 1 container of merlot vinaigrette

1. Remove all ingredients from the fridge 15 minutes before cooking
2. Bring a salted pot of water to the boil
3. Cook your snow peas in the water for about 2 minutes, add your peas and cook for a further 30 seconds
4. Strain the greens & plate into your desired serving dish
5. Garnish with curd & merlot vinaigrette