

During the Month of September, Morning Star Estate is proud to support **OzChild** by presenting four fantastic nights of fine food and wine...



Five brilliant chefs from around the country will come together over four nights showcasing exquisite French flavours, amazing wines to match and wonderful prizes. In doing so, they will help raise money for **OzChild** who support the children of Mornington Peninsula with their valuable work.

The starring Masterchef's for the evenings will be Yvan Meunier, Philippe Mouchel, Meyjitte Boughenout, Alain Fabrègues and our very own Tim Menger. Together they will prepare four courses with matching wines for a fine dining experience of a lifetime!

Yvan Meunier

Philippe Mouchel

Meyjitte Boughenout

Alain Fabrègues

Dinner on the 3rd of September

1st Entrée: Yvan Meunier
Smoked and raw kingfish, pacific oyster, cucumber water and succulent.

2nd Entrée: Tim Menger
Sage and fennel royal with Jamón ham, hazelnut salad and sherry vinaigrette.

Main: Yvan Meunier
Two types of chicken: butter poached breast; quince and bacon ballotine with garlic and parsley coulis, seasoned sprout leaves, winter vegetables.

Dessert: Tim Menger
Three types of chocolate: White chocolate ice cream; bitter chocolate pave; and milk chocolate



ELGEE PARK

Dinner on the 10th September

1st Entrée: Tim Menger
House cured Atlantic salmon and Hiromasa Kingfish with Szechuan pepper with a salad of beetroot and apple and walnut vinaigrette.

2nd Entrée: Philippe Mouchel
Warm Suckling Pig saucisson, green lentils, jus de porc.

Main Course: Tim Menger
Roast 60-day grain fed Hopkins River rump steak with garlic puree, honey pumpkin fondant, kipfler chips and red wine jus.

Dessert: Philippe Mouchel
Pear and caramel mousse, with pear sorbet and yogurt bavaois.

Dinner on the 17th September

1st Entrée: Meyjitte Boughenout
Lightly cured ocean trout with a white chocolate cannelloni and pomegranate reduction.

2nd Entrée: Tim Menger
Hopkins River 60 day grain fed beef carpaccio with kipfler salad, baby capers and tuna sauce.

Main: Meyjitte Boughenout
Quail ballotine with dried apricots and shitake mushroom consommé.

Dessert: Tim Menger
Pineapple chiboust with black truffle cream and pineapple crisp.

Dinner on 24th September

1st Entrée: Tim Menger
Duo of demitasse chilled vegetable soups: pea and horseradish; vichyssoise with kumamoto oyster.

2nd Entrée: Alain Fabrègues
House cured salmon gravlax with ginger oil and salsa pyramid.

Main: Tim Menger
Slow roasted 60-day grain fed Hopkins River beef fillet with a pumpkin and truffle tart and red wine jus.

Dessert: Alain Fabrègues
The Loose Box's Beehive.



RED HILL
Estate
Mornington Peninsula

Jakes Creek

Value: \$150.00 per guest

Accommodation and dinner packages are also available on the Estate

Bookings, menus and general enquiries can be made on 03 9787 7760 or 03 9788 6630 or through our web site

www.morningstarestate.com.au

