

yūgō

The Cube

\$75 pp // For the shared table

SMOKED SALMON PATE

Herbed flat bread

DUCK FAT POTATO TERRINE

Ham hock, bone marrow ballontine, creamed kale 

SALTED COD FISH CAKES

Burnt onion, peanut crumble, smoked paprika mayonnaise

BRAISED SHORT RIB

Creamed cabbage, pomme dauphine, barbeque glaze

CHILLI GARLIC PRAWNS

White wine, butter, coriander, fries 

BABY BEETROOT SALAD

Candied walnuts, rocket  

TRUFFLE MACARONI AND CHEESE

BUTTERNUT PUMPKIN DOUGHNUTS

Cinnamon sugar, violet crumble 

MENU CURATED BY MATTHEW BUTCHER
IG YUGO__MELBOURNE FB YUGOMELB

Final numbers must be confirmed no later than 24 hours before your event. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

 *Gluten free*  *Vegetarian*  *Vegan*

 *Dairy free* * *Indicates Option Available*