



WELCOME TO BECKETT'S @ BORRODELL POP-UP

CELEBRATING ORANGE 2023 F.O.O.D. WEEK

Monday 3 April 2023

Chef Jeff Schroeter brings his Town & Country Series to Orange for this one-off dining collaboration.

This 5-course menu features Jeff's signature classic bistro style and incorporates the seasonal produce that grows locally and at Borrodell.

Hailing from a small country town near the Riverina of NSW, Jeff's three decades of cooking began with his desire to work with the best, leading him to Brisbane, Sydney, London, Switzerland, and Manhattan before returning home to launch or reinvigorate many of Sydney's most innovative restaurants over the last two decades.

His food is modern European with a dash of New York and London and based on sound French technique, often utilising unusual ingredients and textures, while still having a love for the classics.

PRIX FIXE MENU

\$260 per person with paired wines or \$220 per person without.

FIRST COURSE - AMUSE BOUCHE

Pressed Watermelon Tuna Tataki (gf)
Wasabi mayonnaise

~ matched with 2011 Borrodell Méthode Traditionnelle, Reserve Cuvée, Orange NSW ~

A French-style bubble with balanced acidity and flavour from the classic blend of Chardonnay, Pinot Noir and Pinot Meunier

SECOND COURSE

Archie Rose Gin & Beetroot Cured Mt Cook Salmon

Yarra Valley salmon pearls, crushed cucumber, shaved fennel, micro herbs

~ matched with 2021 Borrodell Rosé, Orange NSW ~

This crisp, friendly wine blended with Pinot Noir is a nod to the dry styles of the French Riviera

THIRD COURSE

Escargots en Cocotte

Snails baked with garlic butter, Grandma's tomato Provençal, sautéed spinach, puff pastry lid. *As French as I get!*

~ matched with 2021 Borrodell Chardonnay ~

A lightly oaked Chardonnay with an array of fruit and finesse.

or

~ 2021 Borrodell Apple Cider 'The Last Laugh', Orange NSW ~

A medium sweet apple cider with real tree-ripened character.

FOURTH COURSE

Duck à la Prune

Grimaud duck breast with sautéed English spinach, shitaki, pistachio. Gin, Borrodell plum glaze

~ matched with 2021 Borrodell Pinot Meunier 'With Great Satisfaction, Boz', Orange NSW ~

Spectacular bright red cherry with spicy plum flavours and a silky finish

FIFTH COURSE

Dessert

~ matched with Calvados -

BECKETT'S

BAR + DINING