

cocktails

pimms + ginger – pimms, ginger, lime	13.00
campari spritz – campari, prosecco, soda, olives	13.00
negroni – gin, red vermouth, campari, orange	15.00
the g+t – gin, tonic, citrus	15.00
cosmopolitan – vodka, cointreau, lime, cranberry	15.00
ginger pear – vodka, pear, ginger, rosemary	16.00
lychee martini – vodka, lychee liqueur, white vermouth, lychees	16.00
whisky sour – whisky, lemon, sugar	17.00
day drinker – vodka, blackcurrant liqueur, lychee liqueur, lime, lemonade	18.00
espresso martini – vodka, kahlua, espresso	18.00

beer + cider

balter XPA, QLD	10.00
brookvale union, ginger beer, NSW	10.00
corona extra, MEX	9.00
hughies pale ale, NSW	9.00
colonial brewing co. bertie apple cider, WA	9.00
balter captain sensible, QLD	8.00
carlton draught, VIC	7.00
carlton dry, VIC	7.00
great northern super crisp, QLD	7.00
melbourne bitter, VIC	6.00
carlton zero, VIC	5.00

sparkling

bleasdale vineyards NV sparkling shiraz, Langhorne Creek, SA	11.00	38.00
brown brothers prosecco NV, King Valley, VIC	11.00	38.00
chandon brut NV, Yarra Valley, VIC	14.00	45.00
moet & chandon imperial brut, Epernay, FR	99.00	

white + rose

2019 grampians estate garden gully moscato, Great Western, VIC	8.00	28.00
2019 bleasdale vineyards sauvignon blanc, Adelaide Hills, SA	10.00	37.00
2018 best's great western, riesling, Great Western, VIC	11.00	38.00
2020 best's great western rose, Grampians, VIC	11.00	38.00
2019 montara chardonnay, Grampians, VIC	13.00	42.00
2018 subrosa grampians viognier, Grampians, VIC	14.00	59.00

red

2019 bleasdale vineyards shiraz grenache mourvedre, Langhorne Creek, SA	8.00	28.00
2018 bleasdale mulberry tree cabernet sauvignon, Langhorne Creek, SA	10.00	37.00
2018 grampians estate mafeking shiraz, Grampians, VIC	11.00	39.00
2020 black & ginger grenache nouveau, Great Western, VIC	12.50	49.00
2018 mount stapylton don shiraz, Grampians, VIC	13.00	51.00
2017 best's great western, pinot meunier pinot noir, Great Western, VIC	14.00	69.00

non alcoholic

spice + tonic – seedlip spice, tonic, orange	10.00
spice + ginger – seedlip spice, dry ginger ale, orange	10.00
picnic smash – seedlip spice, pink grapefruit, jam, mint	10.00
cosmopolitan – seedlip grove, cranberry, lime, sugar	10.00
lemon lime bitters, soda lime bitters, soda squash, squash, raspberry, sparkling water	5.00
coke, coke zero, sprite, soda, tonic, dry ginger ale	3.50

baa bites

cauliflower pakora, with house made ketchup	gf lf	9.00
seasoned tomatoes and pickled shallots salad, finished with flaky salt	gf lf	11.00
smoked salmon fritters, dill crème fraiche and lemon		13.00
chips with house made ketchup	gf lf	10.00

small plates

fillet steak, with chimichurri, served on a puree of baby carrots	gf	26.00
baked brie, crushed raspberries, honey drizzle, and organic sour dough		19.00
roast fennel and new potatoes, with our garden herb pesto	gf	15.00
seared scallops, pea in pork broth, and dollop potato	gf	22.00
cabbage, pear and blackberry salad, dressed and topped with chickpea	gf lf	19.00

large plates

beetroot paste, smoked lamb, and end of season pea and mint salad	gf	34.00
salmon fillet with delicate horseradish mashed potatoes, lettuce and apple salad, olive oil	gf	33.00
dry aged, meat market rib eye steak, leek and green peppercorn sauce	gf	49.00
slow roast pork belly, pumpkin and chilli paste, fresh coriander, and sticky dressing		34.00
house made gnocchi, blistered tomatoes, rosemary, olive oil and sheep's cheese		30.00

closing plates

australian four cheese, cheese board with fruit, honey, ground coffee and crunch bread	gf	26.00
rhubarb fumble – stewed rhubarb, house made crumble, with frozen yoghurt		14.00
house made vanilla ice cream with walnut praline		14.00
chilled preserved pears, with champagne granita	gf lf	13.00

we apologise, dishes cannot be varied | we are dedicated to accommodating all allergies

