

baa plates

black pudding croquettes – two – with grampians tomato chutney		13.00
blue cheese and brie from the south coast, with caramelised onions, dates and crunchy bread		29.00
korean style fried chicken with kimchi and mayonnaise	lf	17.00

small plates

confit zucchini and garlic with muhammara, herbs and toasted almonds	gf lf	19.00
lambs' kidneys, with mustard sauce on toast		18.00
green leaf and spring onion salad, dressed in vinaigrette	gf lf	13.00

large plates

braised lamb shoulder, with chickpeas and cumin, on a potato cake	lf	33.00
baked potato gnocchi, end of season vegetables and herbs, burnt butter		35.00
seafood and tomato soup, prawns, mussels and scallops, fresh parsley and sourdough	lf	37.00

grilled plates

eye fillet steak, 250g, with house made peppercorn sauce, mashed potatoes	gf	48.00
free range pork porchetta with parsley sauce, mashed potatoes	gf	45.00
crispy skinned salmon with leek and white wine sauce, mashed potatoes	gf	44.00

sweet plates

sticky date pudding with toffee sauce and milk ice cream		19.00
vanilla crème brulee, rhubarb compote	gf	17.00
poached pear, almond praline and amaretto ice cream	gf	19.00

dessert wine + port

sheepyard flat reserve port, Grampians, VIC		11.00
bleasdale NV the wise one tawny, Langhorne Creek, SA		11.00
bleasdale 16YO rare verdelho, Langhorne Creek, SA		18.00

we apologise, dishes cannot be varied | we are dedicated to accommodating all allergies | public holiday dining will incur a 15 per cent surcharge

