

baa plates

house made flat bread, with beetroot and goats cheese, house seasoning		20.00
asparagus and mozzarella fritters, spiced yoghurt	7 piece	23.00
chicken liver pate on toast, with devilled, grampians eggs	3 piece gfo	19.00
burnt, pork ends with bourbon and maple lacquer	gfo lf	24.00
victorian cheese plate – three cheese, local honey, sourdough and dukka	gfo	33.00

small plates

rocket leaf and parsley salad, dressed and served with confit, potted duck	gfo lf	28.00
pan fried, green beans and leeks, with wimmera meat market, black pudding	gfo lf	24.00
steamed asparagus, with cauliflower puree and burnt butter	gfo	27.00
roasted baby carrots, whipped feta and pomegranate molasses, toasted almonds	gfo lf	26.00
prawn cocktail, with bloody mary cocktail sauce	gfo lf	31.00

large plates

300 gram scotch fillet steak, grilled and served with brandy and black peppercorn sauce	gfo	55.00
house made gnocchi, with seasonal zucchini and crispy sage leaves	lf	42.00
battered flat head tail, wilted rainbow chard and caper hollandaise		44.00
charred lamb rump, minted spring vegetables	gfo lf	46.00
crispy, grilled pork belly with romesco coated green bean and apple salad	gfo lf	48.00

sweet plates

white chocolate mousse, three types of macerated berries		21.00
chilled chocolate tart, nutty brittle and blueberry meringue		23.00
lemon and olive oil cake, coconut cream, fennel seed dust	lf	19.00

dessert wine + port

sheepyard flat reserve port, Grampians, VIC	12.00
bleasdale NV the wise one tawny, Langhorne Creek, SA	12.00
bleasdale 16YO rare verdelho, Langhorne Creek, SA	19.00

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

