

baa plates

tempura broccolini, with flaked chilli and lemon aioli for dipping	lf	18.00
butter, garlic and rosemary bread		16.00
house pickled vegetables, our labneh, finished with some herbs	gf	19.00
lamb with cumin and coriander seed marinade, skewered and served with herb sauce	gf lf	8.00 each
victorian cheese plate – three cheeses, crunchy sourdough, local honey and nutty coffee		26.00

small plates

a very slow braised lamb shank	gf lf	24.00
crunchy, slightly warm, snow peas on spice infused yoghurt, with crushed smoked almonds	gf	24.00
seasonal leafy salad, red onions and pecorino cheese, smothered in ranch style dressing	gf	22.00
cucumber, dill and shallots salad, dressed in vinaigrette	gf lf	18.00
grilled haloumi with local honey, poached beetroot and garden garnishes	gf	26.00

large plates

pork belly with bass strait scallops, silky cauliflower paste, black garlic and pear sauce	gf	46.00
market fish pie – some fish and some scallops, in sauce under a puff pastry cap		36.00
twelve hour and glazed, beef short rib, fennel, apple and red cabbage slaw	gf lf	40.00
baa's take on pasta alla nerano – pasta, grilled zucchini, some basil, finished with pecorino		34.00
rump steak with crispy dauphinoise potato and parisian steak sauce	gf	48.00

sweet plates

pecan pie and ice cream		19.00
vermouth poached, early season, strawberries and greek yoghurt	gf	17.00
tiramisu		16.00
pistachio and lemon filled brandy snap cannoli		16.00
old fashioned bourbon jelly, with a tiny scoop of ice cream	gf	15.00

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



cocktails

pimms original – pimms, lemonade, orange, strawberry, mint	17.00
aperol spritz – aperol, prosecco, soda	17.00
the g+t – gin, tonic, citrus	18.00
cosmopolitan – vodka, cointreau, lime, cranberry	18.00
blackcurrant blush – vodka, chambord, pineapple	19.00
lychee + ginger fizz – lychee liqueur, ginger, prosecco, lime	17.00
fruit tingle – vodka, blue curacao, lemonade, raspberry	17.00
manhattan – whisky, red vermouth, bitters	19.00
negroni – gin, red vermouth, campari, orange	19.00
margarita – tequila, cointreau, lime	19.00
pina colada – malibu, pineapple, coconut	19.00
sour – amaretto or gin or whisky, lemon, sugar	20.00
classic martini – gin or vodka, white vermouth, olives or lemon	20.00
day drinker – vodka, blackcurrant liqueur, lychee liqueur, lime, lemonade	21.00
espresso martini – vodka, kahlua, espresso	21.00

non alcoholic cocktails

grove + tonic – seedlip grove, tonic, orange	17.00
spice + ginger – seedlip spice, ginger, orange	17.00
cosNOpolitan – seedlip grove, cranberry, lime, sugar	17.00
margarita-TA – seedlip grove, agave, lime	17.00
espresso martiNO – seedlip spice, coffee, sugar	17.00

beer

balter XPA, QLD	10.00
balter cerveza, QLD	10.00
brookvale union, ginger beer, NSW	10.00
better beer, NSW	9.00
balter captain sensible, QLD	8.00
carlton draught, VIC	7.00
great northern super crisp, QLD	7.00
melbourne bitter, VIC	6.00
heaps normal quiet XPA, NSW	6.00

lemon lime bitters, soda lime bitters, soda squash, squash, raspberry, sparkling water, coke, coke no sugar, sprite, soda, tonic, dry ginger ale 6.00