

baa plates

salt and worcestershire sauce crisps	lf	8.00
cheese and crispy bread, honey and fig		23.00
barramundi pate, salt and rosemary crouton		19.00
beetroot arancini, anchovies and oil		18.00

small plates

cheddar toast, with onion soup and caramelised pear		18.00
pressed belly of pork, cauliflower and pig head glaze	gf	22.00
steamed kipfler potatoes, sort of pesto and grampians olive oil	gf lf	17.00
roasted carrots, almond stock and rosemary salt	gf lf	17.00

large plates

shank from lamb, slow roasted with parsnip paste	gf	33.00
250 gram, eye fillet steak, duck fat potato, herb and butter sauce	gf	46.00
confit duck leg, port pickled shallots, herb salad and mashed zucchini	gf	33.00
pumpkin paste, prawns, garlic and olive oil, warm sour dough		36.00

closing plates

parsnip panna cotta, with lemon myrtle, and salty crumbs		16.00
pumpkin ganache, with almond and dark chocolate truffles	gf	18.00
banoffee pie ice cream		14.00
baked apples, vanilla bean and sugar	gf lf	12.00

cocktails

pimms + ginger – pimms, ginger, lime	15.00
the g+t – gin, tonic, citrus	16.00
cosmopolitan – vodka, cointreau, lime, cranberry	17.00
negroni – gin, red vermouth, campari, orange	17.00
sour – amaretto or gin or whisky, lemon, sugar	18.00
darker + stormier – spiced rum, lime, ginger beer	18.00
classic martini – gin or vodka, white vermouth, olives or lemon	18.00
day drinker – vodka, blackcurrant liqueur, lychee liqueur, lime, lemonade	19.00
espresso martini – vodka, kahlua, espresso	19.00