

baa plates

vodka martini, oysters kilpatrick			
	gf lf	each	5.00
sweet potato crisps, rosemary and sea salt			
	gf lf		10.00
goat feta samosas (4) with chilli and zucchini jam			18.00
lion's mane mushroom and mayonnaise on toast, chives, and lemon		each	8.00
western victorian cheese, crunchy sourdough, local honey			34.00

small plates

slow cooked chicken marbella, glossy beetroot and fresh parsley		gf	22.00
pearl barley and squash cakes, roast tomato salsa		lf	21.00
lamb kofta skewers (5), cumin and garlic yoghurt		gf	24.00
smoked salmon, carrot, and fennel salad, drizzled with honey mustard dressing		gf lf	26.00
aubergine parmigiana, salad		gf	20.00

large plates

dry aged rib eye steak (500g), sauce diane, silky mashed dutch cream potatoes		gf	74.00
pan seared fillet of ling, parsnip paste and late season leafy salad		gf	35.00
wagyu rump steak, house cut chips and grampians free range eggs		gf lf	43.00
burnt butter gnocchi, with sage, on a bed of almond and cauliflower puree			32.00
free range, pork chop, sauce charcuterie and roasted cabbage		gf	36.00

sweet plates

baa-noffee pie			16.00
dark chocolate fondant with honey ice cream			18.00
orange parfait, with citrus butter, candied fennel seed		gf	18.00
affogato – the baa way – house made ice cream, espresso, frangelico		gf	19.00
berry compote, sugared nuts and mint leaves		gf lf	12.00

cocktails

pimms + ginger – pimms, ginger ale, orange			17.00
the g+t – gin, tonic, citrus			18.00
cosmopolitan – vodka, cointreau, lime, cranberry			18.00
negroni – gin, red vermouth, campari, orange			19.00
margarita – tequila, cointreau, lime			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