

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