

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	each gf lf	8.00
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

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