

baa plates

fried, butter chicken bao bun
lf 9.00 each

grilled padron peppers, lemon and cumin
coriander seasoning gf lf 10.00

hummus with grampians olive oil and pomonal
made sourdough, pickled beetroot
lf 19.00

victorian three cheese, cheese plate, crunchy
bread crisp and haven honey
26.00

small plates

braised spring peas with sage and charred lettuce
leaves gf lf 17.00

broccolini tossed in herby pesto, blistered
blueberries gf lf 19.00

bass strait scallops, silky carrot paste, finished with
dill and butter gf 23.00

steamed asparagus spears, with spiced yoghurt and
black pudding crumbs gf 21.00

large plates

house made gnocchi, burnt butter and flowering
sage 34.00

poached salmon fillet, potato rosti with baby
spring spinach sauce 38.00

oven roasted chicken breast, puy lentils and spring
onions gf 33.00

salad of seasonal kipfler potatoes, asparagus,
beetroot and boiled grampians eggs
gf lf 29.00

grilled plates

four-point lamb rack, our garden green herb sauce,
baked potato with mayonnaise and chive
gf 42.00

tender eye fillet steak, classic peppercorn sauce,
baked potato with mayonnaise and chive
gf 46.00

succulent rump steak, prawn cutlets and garlic
butter, baked potato with mayonnaise and chive
gf 48.00

pork cutlet with rind on, maple and walnut
reduction, baked potato with mayonnaise and
chive gf 42.00

sweet plates

strawberry parfait, poached strawberries, milk and
vanilla bean ice cream, candied fennel seed
gf 19.00

rich chocolate mousse with negroni jelly, poached
and dried orange gf 19.00