

baa plates

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| fried chicken bao bun, american cheese and herb mayonnaise | 9.00 each |
| pea and goat cheese fritters, spiced yoghurt for dipping | 14.00 |
| sausage roll croquettes, with store bought tomato ketchup | 5.00 each |
| three victorian cheese, cheese plate, local honey and crunchy bread | 26.00 |

small plates

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| heirloom tomato salad, shallot and sherry vinegar dressing | gf lf 18.00 |
| roasted dutch carrots, haven honey and masala yoghurt | gf 18.00 |
| butter cooked dory, butternut squash paste, finished with dill butter | gf 24.00 |
| grampians salad – eggs, olives, kipfler potatoes, beetroots and green beans, dressed olive oil | gf lf 22.00 |

large plates

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| crushed peas, watermelon and dill salad, with hot smoked salmon, olive oil and lemon | gf lf 35.00 |
| slow cooked pork belly, house made apple sauce and pesto coated broccolini | gf 38.00 |
| gnocchi alla sorrentina with victorian mozzarella | 37.00 |
| fennel, apple and dill remoulade, tempura zucchini flowers | gf lf 32.00 |

grilled plates

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| tender eye fillet steak, classic peppercorn sauce, baked potato with chive mayonnaise | gf 46.00 |
| succulent rump steak, prawn cutlets and garlic butter, baked potato with chive mayonnaise | gf 48.00 |
| snapper fillet, lemon and caper butter with shallots, baked potato with chive mayonnaise | gf 42.00 |
| light smoked lamb backstrap, carrot paste, baked potato with chive and mayonnaise | gf 46.00 |

sweet plates

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| baa summer fruit salad – barbeque mango, poached strawberries, blistered blueberries and drunken cherries, topped with sugared fennel seed and hazelnuts | gf lf 20.00 |
| chocolate fondant with crème anglaise | 20.00 |
| baa-mas pudding with brandy ice cream | 16.00 |