

baa plates

crispy pork belly bao bun, with apple and chive
mayonnaise lf 8.00 each

pea and ham croquettes 6.00 each

potato and onion bhajis with coriander yoghurt
gf 11.00

three cheese, victorian cheese plate, local honey,
toasted nuts and crunchy bread 28.00

small plates

baby cos and red onion salad, dressed in smoked
paprika aioli and shaved parmesan
gf 17.00

smoked lamb carpaccio, with capers, shallots and
dimboola olive oil gf lf 21.00

roasted baby carrots with local honey, toasted
hazelnuts and crumbled goats cheese
gf 19.00

bass strait scallops, on a bed of beetroot puree
and dill butter gf 23.00

large plates

roasted broccolini and capsicums, with chickpeas
on a bed of zaalouk gf lf 30.00

lamb shank and pea gnocchi 42.00

baked tomato and vodka coated rigatoni pasta
34.00

smoked salmon and fennel remoulade, with
seasonal peaches and dried capers
gf lf 36.00

grilled plates

eye fillet steak, 250g, with parisian butter sauce,
salted chips gf 46.00

succulent rump steak, 300g, with classic
peppercorn sauce, salted chips
gf 43.00

grilled snapper fillet, with house made tartare
sauce, salted chips gf 38.00

grilled kassler pork rib, seeded mustard sauce,
salted potato chips 38.00

sweet plates

strawberry panna cotta, blueberry puree and
sugared fennel shortbread 16.00

dark chocolate fondant, with chantilly cream and
boozy cherries 20.00