

baa plates

sambal fried prawns, pickled daikon	gf lf	21.00
chicken liver parfait, parsnip crisps, crusty sour dough bits		18.00
cheese, fired grapes, crunchy bread and honey		24.00
brussel sprouts, grampians garlic and olive oil, roasted	gf lf	14.00

small plates

olive oil fried cabbage, buttery pork stock and toasted almonds	gf	18.00
crispy lamb shoulder, jerusalem artichoke puree	gf	19.00
chorizo, pearl barley and squid, cooked in smoky paprika broth		24.00
beetroot hummus and roast carrots, wimmerra honey	gf lf	18.00

large plates

free range pork knuckle, potato puree and smoked hock broth	gf	40.00
poached ling, finished in a pan, creamed spinach and sage	gf	38.00
beef eye fillet steak, crushed pumpkin and parsnips, beef jus	gf	46.00
dutch cream potato gnocchi, fried beef cheek and sherry glaze		36.00

closing plates

huyu's chocolate fondant, cream ice cream		19.00
glazed lemon posset, crispy lentils	gf	16.00
apple and rhubarb compote, peanut butter crumble, coconut cream	lf	15.00
moonshine banana	gf	14.00

cocktails

pimms + ginger – pimms, ginger, lime	15.00
the g+t – gin, tonic, citrus	16.00
cosmopolitan – vodka, cointreau, lime, cranberry	17.00
negroni – gin, red vermouth, campari, orange	17.00
sour – amaretto or gin or whisky, lemon, sugar	18.00
darker + stormier – spiced rum, lime, ginger beer	18.00
classic martini – gin or vodka, white vermouth, olives or lemon	18.00
day drinker – vodka, blackcurrant liqueur, lychee liqueur, lime, lemonade	19.00
espresso martini – vodka, kahlua, espresso	19.00