baa plates

kent pumpkin soup with chilli oil croutons gf can be 18.00

mixed vegetable pakora, minted yoghurt dipping sauce 14.00

blue wren bakery sourdough, toasted, with pig fat butter and flaky salt I 4.00

brie baked in haven honey, topped with toasted almonds gf 21.00

south australian oysters, served natural and chilled with nam jim dressing gf lf each 5.00

small plates

oven roasted brussel sprouts and garlic, with eggless aioli and our gardens garnishes

gf lf 18.00

cauliflower and warrnambool mature vintage cheddar cheese gratin 20.00

twice cooked pork belly, celeriac paste, buttery pig head stock and spring onions

gf 26.00

free range roast chook pie, with mustard and parsley 23.0

mixed green leaves, backyard lemon and olive oil dressing, salt and pepper gf lf 16.00

large plates

beef rear end steak, peppercorn and brandy sauce, mashed dutch cream potatoes

ef 46.00

beef cheeks, slow braised in fortified shiraz, carrot and cumin seed puree gf 37.00

house made spinach and potato gnocchi, kent pumpkin and pecorino 38.00

fillet of salmon, baked, with a bed of baby winter spinach, cream and olive sauce

gf 41.00

lamb rump, grilled leeks and chimichurri coated, koroit kipfler potatoes gf lf 40.00

sweet plates

apple and rhubarb crumble, house made vanilla ice cream 16.00

seasonal quince and vanilla crème brulee

gf 16.00

orange paste, 70% dark chocolate heavy set mousse, finished with orange liqueur

19.00

19.00

affogato classico – ice cream, espresso, amaretto gf 21.00

lemon posset, ginger biscuit and candied lemon I 5.00

cocktails

pimms + ginger – pimms, ginger ale, orange 17.00

the g+t – gin, tonic, citrus 18.00

cosmopolitan – vodka, cointreau, lime, cranberry 18.00

negroni – gin, red vermouth, campari, orange 19.00

margarita – tequila, cointreau, lime

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, espresso21.00

