

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

dessert wine + port

sheepyard flat reserve port, Grampians, VIC		11.00
bleasdale NV the wise one tawny, Langhorne Creek, SA		11.00
bleasdale 16YO rare verdelho, Langhorne Creek, SA		18.00

we apologise, dishes cannot be varied | we are dedicated to accommodating all allergies | public holiday dining will incur a 15 per cent surcharge



cocktails

pimms original – pimms, lemonade, orange, strawberry, mint	17.00
aperol spritz – aperol, prosecco, soda	17.00
the g+t – gin, tonic, citrus	18.00
cosmopolitan – vodka, cointreau, lime, cranberry	18.00
blackcurrant blush – vodka, chambord, pineapple	19.00
lychee + ginger fizz – lychee liqueur, ginger, prosecco, lime	17.00
fruit tingle – vodka, blue curacao, lemonade, raspberry	17.00
manhattan – whisky, red vermouth, bitters	19.00
negroni – gin, red vermouth, campari, orange	19.00
margarita – tequila, cointreau, lime	19.00
pina colada – malibu, pineapple, coconut	19.00
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, espresso	21.00

non alcoholic cocktails

picnic smash – seedlip spice, grapefruit, strawberry jam	17.00
grove + tonic – seedlip grove, tonic, orange	17.00
spice + ginger – seedlip spice, ginger, orange	17.00
cosNOpolitan – seedlip grove, cranberry, lime, sugar	17.00
margarita-TA – seedlip grove, agave, lime	17.00
espresso martiNO – seedlip spice, coffee, sugar	17.00

beer

balter XPA, QLD	10.00
balter cerveza, QLD	10.00
brookvale union, ginger beer, NSW	10.00
better beer, NSW	9.00
balter captain sensible, QLD	8.00
carlton draught, VIC	7.00
great northern super crisp, QLD	7.00
melbourne bitter, VIC	6.00
heaps normal quiet XPA, NSW	6.00

lemon lime bitters, soda lime bitters, soda squash, squash, raspberry, sparkling water, coke, coke no sugar, sprite, soda, tonic, dry ginger ale 6.00