

baa plates

blood sausage croquettes with roma tomato pickle		19.00
silky mashed dutch cream potatoes, shaved parmesan cheese and truffle oil	gf	16.00
romesco butter with crunchy sourdough		14.00
oven roasted carrots and beetroot with honey, lemon yoghurt and seeds	gf	15.00

small plates

lions mane mushroom, pan seared, green herb and nut mayonnaise	df gf	27.00
grilled broccoli and walnuts with pancetta, confit garlic aioli	df gf	19.00
chicken breast schnitzel, with lemon and caper butter, shallots and parsley		22.00
smoky pork mince balls, roma tomato sauce	df gf	24.00

large plates

spaghetti with lamb shoulder ragu and peas		36.00
smoked salmon, fennel, celeriac and apple remoulade, finished with gremolata	df gf	36.00
eye fillet steak, pesto potatoes and glazed mushroom	gf	49.00
pork belly, slow roast, spinach risotto and apple salad	gf	42.00

closing plates

rhubarb galette and haven honey ice cream		18.00
strawberry panna cotta, chickpea sugar and rose granita	gf	16.00
chocolate mousse, orange puree and crisped oranges	gf	14.00
port wine poached pear, served chilled, boozy fruit cake ice cream		17.00
cheese from the fridge, served with honey, almonds, and crunchy sour dough		34.00

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
son of grace liqueur muscadelle, Grampians, VIC		14.00

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, mint, strawberries	17.00
aperol spritz – aperol, prosecco, soda, 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	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

grove + tonic – seedlip grove, tonic, orange	17.00
spice + ginger – seedlip spice, ginger, orange	17.00
cosNOopolitan – 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

sparkling

pizzini prosecco NV, King Valley, VIC	14.00	56.00
bleasdale vineyards NV sparkling shiraz, Langhorne Creek, SA	14.00	56.00
chandon brut NV, Yarra Valley, VIC	16.00	60.00
moet & chandon imperial brut, Epernay, FR	119.00	

white + rose

2022 grampians estate, garden gully moscato, Grampians VIC	12.00	46.00
2023 bleasdale adelaide hills riesling, Adelaide Hills, SA	12.00	46.00
2022 latta dexterous contact gris, Pyreness, VIC	15.00	60.00
2022 best's great western rose, Grampians, VIC	14.00	56.00
2022 norton estate sauvignon blanc, Grampians, VIC	14.00	56.00
2022 miners ridge chardonnay, Grampians, VIC	14.00	56.00
2021 black and ginger, miss piggy, Great Western, VIC	14.00	56.00

red

2021 bleasdale mulberry tree cabernet sauvignon, Langhorne Creek, SA	14.00	56.00
2022 grampians estate mafeking shiraz, Grampians, VIC	14.00	56.00
2021 black and ginger cinco rojas, Great Western, VIC	14.00	56.00
2019 mount stapylton shiraz, Grampians, VIC	16.00	64.00
2021 pierrepoint, pinot noir, Tarrington, VIC	16.00	64.00
2021 hochkirch syrah, Tarrington, VIC	16.00	75.00
2019 best's bin no 0 shiraz, Great Western, VIC		119.00

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