

### baa plates

fried chicken bao bun, american cheese and herb mayonnaise		9.00 each
pea and goat cheese fritters, spiced yoghurt for dipping		14.00
sausage roll croquettes, with store bought tomato ketchup		5.00 each
three victorian cheese, cheese plate, local honey and crunchy bread		26.00

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### small plates

heirloom tomato salad, shallot and sherry vinegar dressing	gf lf	18.00
roasted dutch carrots, haven honey and masala yoghurt	gf	18.00
butter cooked dory, butternut squash paste, finished with dill butter	gf	24.00
grampians salad – eggs, olives, kipfler potatoes, beetroots and green beans, dressed olive oil	gf lf	22.00

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### large plates

crushed peas, watermelon and dill salad, with hot smoked salmon, olive oil and lemon	gf lf	35.00
slow cooked pork belly, house made apple sauce and pesto coated broccolini	gf	38.00
gnocchi alla sorrentina with victorian mozzarella		37.00
fennel, apple and dill remoulade, tempura zucchini flowers	gf lf	32.00

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### grilled plates

tender eye fillet steak, classic peppercorn sauce, baked potato with chive mayonnaise	gf	46.00
succulent rump steak, prawn cutlets and garlic butter, baked potato with chive mayonnaise	gf	48.00
snapper fillet, lemon and caper butter with shallots, baked potato with chive mayonnaise	gf	42.00
light smoked lamb backstrap, carrot paste, baked potato with chive and mayonnaise	gf	46.00

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### closing plates

baa summer fruit salad – barbeque mango, poached strawberries, blistered blueberries and drunken cherries, topped with sugared fennel seed and hazelnuts	gf lf	20.00
chocolate fondant with crème anglaise		20.00
baa-mas pudding with brandy ice cream		16.00

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### 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

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

