

baa plates

crispy pork belly bao bun, with apple and chive mayonnaise	lf	8.00 each
pea and ham croquettes		6.00 each
potato and onion bhajis with coriander yoghurt	gf	11.00
three cheese, victorian cheese plate, local honey, toasted nuts and crunchy bread		28.00

small plates

baby cos and red onion salad, dressed in smoked paprika aioli and shaved parmesan	gf	17.00
smoked lamb carpaccio, with capers, shallots and dimboola olive oil	gf lf	21.00
roasted baby carrots with local honey, toasted hazelnuts and crumbled goats cheese	gf	19.00
bass strait scallops, on a bed of beetroot puree and dill butter	gf	23.00

large plates

roasted broccolini and capsicums, with chickpeas on a bed of zaalouk	gf lf	30.00
lamb shank and pea gnocchi		42.00
baked tomato and vodka coated rigatoni pasta		34.00
smoked salmon and fennel remoulade, with seasonal peaches and dried capers	gf lf	36.00

grilled plates

eye fillet steak, 250g, with parisian butter sauce, salted chips	gf	46.00
succulent rump steak, 300g, with classic peppercorn sauce, salted chips	gf	43.00
grilled snapper fillet, with house made tartare sauce, salted chips	gf	38.00
grilled kassler pork rib, seeded mustard sauce, salted potato chips		38.00

sweet plates

strawberry panna cotta, blueberry puree and sugared fennel shortbread		16.00
dark chocolate fondant, with chantilly cream and boozy cherries		20.00

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

