

baa plates

beef brisket potato cakes with smoky mayonnaise and jalapenos	gfo lf	25.00
victorian cheese plate – three cheese, local honey, sourdough and dukka	gfo	33.00
hummus, with local chickpeas, house made tostadas	lf	18.00
glazed mushroom skewers	3 piece gfo lf	20.00
roast potatoes and confit garlic, rosemary salt	gfo lf	15.00

small plates

smoked salmon with fennel and apple, spring onion remoulade	gfo lf	26.00
winter vegetables, steamed and coated in a tomato smoked syrup	gfo lf	21.00
braised lentils, with green offcuts and grilled haloumi	gfo	23.00
hot wing, chicken wings	gfo lf	24.00
200 gram eye fillet steak, grilled and served with compound butter	gfo	39.00

large plates

our gnocchi, with macadamia nut pesto and almond cream		44.00
lamb shank ragu and polenta chips	gfo	40.00
grilled flathead fillets, tartare sauce and winter green leaf salad	gfo	39.00
pork belly, slow cooked, pumpkin puree and stewed kale and sultanas	gfo	43.00
grilled rump steak, 400 gram, house made barbeque sauce	gfo lf	50.00

sweet plates

lemon meringue pie and chantilly cream		19.00
rich chocolate fondant, cappuccino ice cream		21.00
coconut rice pudding, citrus butter and candied fennel seeds	gfo	17.00

dessert wine + port

sheepyard flat reserve port, Grampians, VIC		12.00
bleasdale NV the wise one tawny, Langhorne Creek, SA		12.00
bleasdale 16YO rare verdelho, Langhorne Creek, SA		19.00

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

