

LIGHT LUNCHES

11.30am – 5pm

Egg frittata of roast pumpkin, caramelised onion, spinach & fetta with a petite salad GF/V \$14
Add Chips \$3

Baby cos & bacon salad, with parmesan cheese, aioli, croutons, anchovies & a poached egg \$15
Add grilled chicken \$3
Add smoked salmon \$4

Baguettes \$16

All served with a small garden salad. Add Chips \$3

Bacon, lettuce, tomato, cheddar cheese, aioli and tomato relish

Pulled pork with cabbage slaw, chipotle and aioli

Grilled chicken, semi dried tomatoes, swiss cheese, guacamole & aioli

Mediterranean vegetable, persian fetta, roquette and aioli

Tapas share plate \$39.5

Arancini, braised chicken cigar roll, salt & pepper calamari, pork belly & bruschetta

Tasting plate \$28

Cured meats, terrine, farmhouse cheddar, pickles, condiments and sour dough

Dip 2 share V \$19

House made dips served with crusty sour dough Extra Bread \$4

V – vegetarian

VG – vegan

GF – gluten free

O – optional

LF – lactose free

LUNCH12pm – 3pm**DINNER**5pm – 8.30pm**Starters**

Assorted marinated olives with yarra valley persian fetta			GF	V	\$7
Sour dough with house dukkah & oil				V	\$5
Garlic & herb toasted baguette				V	\$8
House made trio of dips with crusty sour dough				V	\$19
				Extra Bread	\$4
Bruschetta with tomato, red onion, garlic, basil pesto and balsamic glaze				V	\$12
Tasting Plate: cured meats, terrine, farmhouse cheddar, pickles, condiments and sour dough					\$28
Tasmanian Oysters:	Three - \$10.50	Six - \$20		Twelve - \$38	
- Natural with a lemon wedge		GF			
- Virgin mary oyster shooter		GF			
- Kilpatrick with bacon, garlic and baby herbs		GF			

minimum of 3 oysters per variety*Entrée**

Arancini of roast pumpkin, honey and fetta with salsa verde aioli				V	\$16
Braised chicken cigar rolls with harissa aioli and herb salad					\$17
Tempura prawns, tamarind chilli dressing, coriander and crisp vermicelli salad			GF		\$18
Twice cooked pork belly, pineapple chilli chutney, apple salad & ginger chili caramel			GF		\$17
Pan fried scallops, green pea puree, chorizo crumb, sprouts and chilli oil			GF		\$18
Charred capsicum with roast vegetables, spiced couscous and lemon				V/VG	\$15
Salt and pepper calamari, roquette, red onion and tomato salad, saffron aioli			GF		\$18/28

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Mains

Lemon parsley linguini with prawns, garlic, chilli, capers, white anchovies & cherry tomatoes		\$32
Moroccan slow braised lamb, chickpeas, spiced couscous, pita chips & labneh		\$34
Pan fried gnocchi, roast pumpkin, baby spinach, sage burnt butter and persian fetta	V	\$29
	Add Chicken	\$34
Pork trio –slow braised pulled pork, bacon croquette, pork belly, cabbage slaw & chipotle		\$34
Confit duck leg, duck ragu, parmesan polenta chips, rocket hazelnut salad & jus	OGF	\$31
Market fresh fish lightly battered, Greek salad, beer battered chips & house tartare		\$30
Spring green risotto of zucchini, asparagus, spinach, peas, persian fetta and parmesan	V/OVG	\$29
Chicken breast in bacon, spinach & fetta filling, pan fried gnocchi, greens & masala cream	OGF	\$32
Crisp skinned salmon, garlic prawns, pea puree, fregola, green bean & pancetta salad	OGF	\$34
Aged eye fillet steak 200g – served to your liking with potato and caramelised onion gratin, confit tomatoes, asparagus & jus	GF	\$39

Sides

Greek salad	GF/V	\$8
Garden salad	GF/V	\$8
Beer battered chips with house made tomato relish	V	\$8
Rosemary salted roast chat potatoes	GF/V	\$9
Wedges with sour cream & sweet chilli	V	\$9

*Please advise us if you have any dietary requirements or allergies as menu items include unlisted ingredients.

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Dessert

Trio of sorbet	GF/LF	\$10
Dark chocolate mousse with double cream	GF	\$10
White chocolate blondie sundae, toffee ice cream, salted caramel, mousse & honeycomb	GF	\$16
Milk chocolate bavarois, macerated strawberries, double cream and pistachio crumb	GF	\$14
Pina colada vegan panna cotta, passionfruit granita, coconut cream and macaroon	GF/VG	\$15
Strawberry mascarpone cheesecake with strawberry sorbet & lemon macaron		\$15
Raspberry, white chocolate & honeycomb semifreddo with macadamia praline	GF	\$14
Baileys crème brulee, brandy snap and toffee ice cream	OGF	\$15
Dessert Platter – chef's selection of desserts to share		\$32
Affogato with your favourite liqueur - Frangelico, Baileys, Kahlua, Tia Maria		\$12

DESSERT & FORTIFIEDS

De Bortoli '8 year old' Tawny Port	60ml	\$8	
2016 Peter Lehmann Botrytis Semillon Barossa Valley, South Australia	90ml	\$12	\$42 - 375ml Btl
NV Chambers Rutherglen Muscat Rutherglen, Victoria	90ml	\$7.5	\$44 - 750ml Btl
Barbadillo Pedro Ximénez Fortified sherry Spain	60ml	\$6	

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