

## 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

LUNCH      12pm – 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
Chocolate brownie sundae, vanilla ice cream, salted caramel, mousse & honeycomb	GF	\$16
Choux au craquelin cream puffs, strawberry jelly, cream and strawberries		\$15
Deconstructed lemon tart, lemon curd, pastry, meringue and fruits		\$14
Pina colada vegan panna cotta, passionfruit granita, coconut cream and macaroon	GF/VG	\$15
Black forest cheesecake, chocolate mousse, cherry gel and double cream		\$15
Individual Christmas pudding, crème anglaise and vanilla ice cream		\$14
Baileys crème brulee, tuile and toffee ice cream	OGF	\$15
Dessert Platter – chef's selection of desserts to share		\$32
Affogato with your favourite liqueur		\$12

## DESSERT & FORTIFIEDS

De Bortoli '8 year old' Tawny Port	\$8	
2009 Gapsted Wines 'Mountain Gold' Late Harvest Semillon King Valley, Victoria	\$9	\$40 - 500ml Btl
NV Chambers Rutherglen Muscat Rutherglen, Victoria	\$7.5	\$44 - 750ml Btl
Barbadillo Pedro Ximénez Fortified sherry Spain	\$6	

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