WINTER MENU

STARTERS		DESSERIS	
Soup of the day Slow-cooked lamb	9 15.5	Tim Tam Smash Malt biscuits, cream cheese and chocolate	15
With vinaigrette slaw Flaky filo parcel	14	Warm beetroot chocolate brownie With frozen yoghurt	16
With mushroom and dill filling	145	Maple poached pears With mascarpone	15
Quinoa superfood salad With macadamia, pine nuts, pumpkin seeds, goji berries and silver beet	14.5	Chocolate and Baileys brioche bread And butter pudding with anglaise	16
Creamy garlic prawns With homemade squid ink linguini	17	Victorian cheese board 200g With dried muscatel grapes	36
Caramelised goats cheese tart With frisse leaves and dressing	12.5	Shaw River Annie Bax, Yambuk Berry Creek Tarwin Blue, Gippsland L'artisan Mountain Man (washed rind), Geelong	7
MAINS		SIDES	
Pork scotch ragout With homemade fettuccine	24	Chips	8
Crispy duck leg confit cassoulet With sautéed spinach	29.5	Honey fennel roasted root vegetables Roasted pear, rocket and parmesan salad	8
Eye fillet 180g Wrapped in bacon with mushroom cream sauce, green beans and gratin potato	42	Potato mash	8
Char-grilled rib eye 250gm On the bone with peppercorn jus and truffle mash	36		
Roasted spiced chickpea stew With char-grilled eggplant	23		
Stuffed chicken breast supreme With feta and lemon-lime zest on creamy polenta	26		
Sous vide blue eye cod With roasted cauliflower, beetroot puree and citrus hollandaise	35		
Winter vegan lentil pie With sweet potato crust	24		
Charred beef burger Served on brioche bun, bacon, Swiss cheese tomato relish, mayo, mescalin and chips	22		
Tuscan spiced chicken burger Served on brioche bun, cream cheese pesto, roasted capsicum, rocket and chips	21		

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.