

cocktails

pimms original – pimms, lemonade, mint, orange, strawberries	11.00
spring + tonic – gin, tonic, grapefruit, thyme	13.00
fruit tingle – vodka, blue curacao, raspberry, lemonade, lemon	13.00
chambord, vodka, lemonade	14.00
bee's knees – gin, lemon, honey	15.00
cosmopolitan – vodka, cointreau, lime, cranberry	15.00
whisky sour – whisky, lemon, sugar	16.00
classic martini – gin or vodka, dry vermouth, olives or lemon	16.00
espresso martini – vodka, kahlua, espresso	16.00

beer + cider

flour mill brewery, Horsham, VIC	4.50	9.00
balter XPA, QLD		10.00
co op apple cider, VIC		9.00
the ginger kid, ginger beer, VIC		9.00
balter captain sensible, QLD		8.00
carlton draught, VIC		7.00
carlton dry, VIC		7.00
great northern super crisp, QLD		7.00

sparkling

bleasdale vineyards NV sparkling shiraz, Langhorne Creek, SA	11.00	38.00
brown brothers prosecco NV, King Valley, SA	11.00	38.00
chandon brut NV, Yarra Valley, VIC	14.00	45.00
moet & chandon imperial brut, Epernay, FR		89.00

dessert wine + port

sheepyard flat reserve port, Grampians, VIC	8.00
bleasdale 16YO rare verdelho, Langhorne Creek, SA	9.50
son of grace liqueur muscadelle, Grampians, VIC	10.00

white + rose

2019 bleasdale vineyards verdelho sauvignon blanc, Langhorne Creek, SA	8.00	28.00
2018 grampians estate moscato, Grampians, VIC	9.00	29.00
2017 montara chardonnay, Grampians, VIC	9.00	29.00
2018 bleasdale vineyards sauvignon blanc, Adelaide Hills, SA	10.00	37.00
2018 best's great western, riesling, Great Western, VIC	11.00	38.00
2018 montara grampians rose, Grampians, VIC	11.00	38.00
2017 best's great western, gentle blend, Great Western, VIC	12.50	49.00

red

2018 bleasdale vineyards shiraz grenache mourvedre, Langhorne Creek, SA	8.00	28.00
2017 bleasdale mulberry tree cabernet sauvignon, Langhorne Creek, SA	10.00	37.00
2017 grampians estate mafeking shiraz, Grampians, VIC	11.00	39.00
2013 norton estate arapiles run shiraz, Western Victoria, VIC	11.50	45.00
2017 grampians estate grampians grenache, Grampians, VIC	12.50	49.00
2017 best's great western, pinot meunier pinot noir, Great Western, VIC	14.00	69.00
2015 bleasdale the iron duke cabernet sauvignon, Langhorne Creek, SA	14.00	69.00

non alcoholic

spice + tonic – seedlip spice, tonic, grapefruit, thyme	9.00
picnic smash – seedlip spice, pink grapefruit, jam, basil	9.00
carlton zero, VIC	5.00
lemon lime bitters, soda lime bitters, soda squash, squash, raspberry	5.00
sparkling water, still water	5.00
coke, coke zero, sprite, soda, tonic, dry ginger ale	3.50

baa plates

mixed root vegetable crisps	6.00
chilli chipotle popcorn	6.00
chips with housemade parsley mayonnaise	9.00
spicy wing things, with sour cream	10.00

small plates

vintage cheddar with leeks and smoked paprika	12.00
roast chicken, mustard and parsley, with short crust pastry	14.00
pork filled, pan fried, pancakes with sesame and spring onion dressing	15.00
eye fillet steak with peanut sauce and chimichurri	16.00
scallops, green beans and spring onions, with burnt butter and lemon	16.00

large plates

fish and chips, with house made tartare sauce	26.00
southern fried pork belly, with cool pea salad and chilli, tomato jam	28.00
spring lamb chops, feta and thyme crushed potatoes, finished with salsa verde	30.00
fillet of salmon with butter and lemon, on a bed of pea shoots and pearl barley	31.00
dry aged tomahawk rib eye, asparagus spears and poached chicken eggs	50.00

side plates

mixed leaf salad	6.00
new potatoes, green beans and mustard dressing	9.00
watermelon and mint salad	9.00
asparagus, yoghurt and dukkah	9.00

sweet plates

ice cream – vanilla, chocolate or coconut	9.00
strawberries and cream with short bread	13.00
lemon and elderflower posset	13.00
cream filled profiteroles with chocolate and brandy glaze	14.00
warrnambool cheddar, victorian brie, meredith valley goats and apostle whey blue cheese, with crunchy bread, honey, apple and almonds	31.00

we apologise, dishes cannot be varied | we are dedicated to accommodating all allergies

