## baa plates

fried dutch cream potato skins, black sauce seasoning gf lf 14.00  blue wren sourdough, bone marrow butter 12.00  soft cheese with crunchy sourdough, local honey and almonds 31.00  spicy, but sweet, chicken wing things, chive mayonnaise gf lf 18.00  large plates  seared scallops, crispy prosciutto, on a bed of parsnip paste and dill fonds gf 28.00	
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6	
butternut pumpkins, roasted and stuffed, with regional lentils and pearl barley, fennel If 23.00	
barramundi, flaked in burnt butter, with green beans, coated in muhammara gf Ifo 36.00	
port wine, braised beef cheeks, cauliflower puree gf 35.00	
wagyu, score 7-8, scotch fillet steak, 300g topped with glazed field mushrooms gf Ifo 60.00	
a stew of pork, bacon and mushrooms, with parsley and cider gf 37.00	
burnt butter and sage gnocchi, roasted beetroot and goats cheese, walnuts 38.00	
wet roast lamb shoulder, tzatziki, honey carrots, pickled onion and herbs gf 38.00	
side plates	
dutch cream mashed potatoes, parmesan and crushed nuts gf 13.00	
crunchy roasted brussels sprouts, grampians garlic and aioli gf 12.00	
peanut and chilli salt white cabbage gf If 12.00	
creamed spinach gratin	
sweet plates	
new york baked cheesecake, apple and vanilla bean compote, chantilly 20.00	
rich, 70% chocolate crème brulee gf 20.00	
baa-ffogato – amaretto ice cream, double ristretto and biscotti gfo 21.00	
why not go back for the cheese?!	
dessert wine + port	
sheepyard flat reserve port, Grampians, VIC  12.00	

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

