

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
butternut pumpkins, roasted and stuffed, with regional lentils and pearl barley, fennel	lf	23.00
barramundi, flaked in burnt butter, with green beans, coated in muhammara	gf lfo	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 lfo	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 lf	12.00
creamed spinach gratin		13.00

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