

baa plates

beetroot tart with whipped feta		20.00
crispy chicken bao buns, cranberry sauce and subtle aioli	each	7.00
hummus and cheese sticks, spring onions, fried chickpeas and olive oil	lf	19.00
mozzarella and parsley croquettes, with grilled peaches and sage	each	7.00
victorian cheese plate – three cheese, local honey, sourdough and nuts	gfo	33.00

small plates

marmalade glazed leg ham, with parsley white sauce		22.00
roasted parsnip and dutch carrot crumble, thyme, parsley and honey dressing	gfo lf	18.00
grilled greens and caramelised onions with burnt sage butter		18.00
hot smoked salmon, apple and spring onion remoulade, caper and dill	gfo lf	27.00
hogget back strap, cucumber and feta salad, chive and red onion dressing	gfo	28.00

large plates

braised lamb shank and pea, with burnt butter gnocchi	lfo	44.00
rosemary and carrot paste, maple dressed beetroot and snow peas, toasted almonds	gfo	38.00
fillet of flathead, sauce gribiche and buttery new potatoes	gfo lf	45.00
eye fillet steak, chips and garlic butter add prawns	gfo lfo	55.00 7.00
crispy skinned pork belly, apple compote and pecorino dressed salad	gfo	47.00

sweet plates

christmas pudding, brandy butter and whipped cream		21.00
raspberry pavlova, with mango sorbet	gfo	20.00
boozy cherry yule log, orange scented, whipped mascarpone cream		21.00

dessert wine + port

sheepyard flat reserve port, Grampians, VIC		12.00
bleasdale NV the wise one tawny, Langhorne Creek, SA		12.00
bleasdale 16YO rare verdelho, Langhorne Creek, SA		19.00

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

