

baa plates

cumin and parsley lamb skewers	each	gf lf	8.00
crispy chicken bao buns, cranberry sauce and subtle aioli	each		7.00
zucchini flatbreads with herbs and goats cheese			15.00
victorian cheese plate – three cheese, local honey, sourdough and nuts		gfo	33.00

small plates

cucumber, fennel and dill salad with apple cider vinegar		gf lf	18.00
summer heirloom tomatoes, shallots and grampians olives and herbs		gf lf	19.00
hogget backstrap, with greek salad			28.00
hot smoked salmon, apple and spring onion remoulade, caper and dill		gfo lf	27.00

large plates

braised lamb shank and pea, with burnt butter gnocchi		lfo	44.00
tandoori salmon, with peas, carrots and kipfler potatoes		gf	38.00
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

strawberry pannacotta with nutty brittle		gf	17.00
raspberry pavlova, with mango sorbet		gfo	20.00
chilled chocolate tart with chantilly cream			18.00

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

