

**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

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**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

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**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

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**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

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**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

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