

baa plates

spinach and paneer croquettes, with cumin and coriander seed mayonnaise	3 piece	18.00
a cup of pea and ham soup, salty parmesan and sourdough soldiers		15.00
roast dutch cream potatoes, rosemary salt and pepper	gf lf	14.00
onion rings, with romesco	gf lf	16.00
baked yarra valley, brie and haven honey, blue wren sourdough toast		24.00

small plates

scallops with onion puree, fried chorizo and charred spring onion	gf	28.00
brown mushrooms and whole leek, grilled and with cauliflower and cumin seed paste	gf	25.00
jerusalem artichoke risotto, with toasted walnuts	gf	27.00
roasted root vegetables – parsnips, carrots, jerusalem artichokes, with honey and goats cheese	gf lf	15.00
smoked salmon pate, with seasonal and warmed winter vegetables	gf	26.00

large plates

rump steak, 500g, with green pepper sauce	gf	56.00
gnocchi with cream sauce, grilled flathead fish and lemon butter		47.00
slow braised lamb shoulder, seasonal jap pumpkin caponata	gf lf	42.00
classic, free range, chicken marbella – bone in chicken, grampians olives and prunes	gf lf	38.00
pork scotch schnitzel, bacon and pig stock, reduced and finished with parsnip and spinach		44.00

sweet plates

apple and prune strudel, thick crème and ice cream		19.00
rich chocolate fondant, cappuccino ice cream		21.00
citrus marshmallows	gf lf	17.00

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

