

### **baa bites**

mushroom arancini, soy mayonnaise	gf.	18.00
smoked salmon pate on flat bread		24.00
dippy eggs and chips, rosemary salt	lf.	18.00
spinach and onion pakora, tomato ketchup	lf.	16.00
cheese board		30.00

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### **savoury plates**

oven roasted broccoli, smoked paprika oil, garlic and lemon yoghurt	gf.	19.00
molasses drenched carrots, pumpkin seeds, tangy goats cheese	gf.	20.00
dory fillets, fennel, apple and celeriac remoulade	gf.	34.00
beetroot hummus, pesto and warm jerusalem artichoke salad	gf. lf.	27.00
pork belly, slow roasted with cabbage panade, seeded mustard	gf. lf.	41.00
gnocchi with burnt butter and sage, cauliflower paste		41.00
braised beef cheeks, slow cooked leeks	gf.	44.00
fillet mignon, mashed potato and beef bone jus	gf.	65.00

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### **sweet plates**

brown sugar tart, whipped cream		17.00
bread and butter pudding, ice cream		12.00
ice cream scoop	gf. lf.	5.00

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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

