

## Gather and Graze

- Marinated olives, honey roasted nuts \$10.5
- Roasted kipfler potatoes in goose fat, parsley and truffle salsa \$12.5
- Eggplant fritters, home made tomato sauce \$12.5
- Marinated kingfish, walnut, celery, granny smith apple \$14
- Fassolada (baked lima bean soup) \$11.5
- Pressed rustic terrine, grilled house bread, orange, beetroot relish \$14
- Chicken meatballs in tomato sugo, fresh coriander \$15.5
- Double cooked pork belly, savoy cabbage, corella pear \$16
- Quail bisteeya with saffron, apples and raisins \$18
- House cured ocean trout, crispy shallots, avocado, cucumber \$17.5
- Pan steamed local mussels, smoked paprika, courgette, wilted iceberg \$15
- Crispy cumin calamari, almond skordalia \$16
- Charcuterie plate, relish, mustard and pickles \$19
- Char grilled duck chorizo \$17
- Barbeque tasting plate \$29.5

## On the Lighter Side

- Onion, olive and tomato flan, marinated anchovies \$16
- Goats cheese salad, roast beetroot, tomato, olives \$16
- Poached master stock pork belly, fennel salad, walnut, apple, beans \$18
- Roast pears, balsamic vinegar, rocket, parmesan \$15
- House marinated tuna salad \$18

## Mains

- Cornfed chicken, pickled chestnut mushrooms, silverbeet, herbed tomato \$28.5
- Slow poached young rabbit, pepperonta \$29.5
- Rock flathead, crispy potatoes, pea puree, sauce gribiche \$32
- Grilled wild barramundi, heirloom carrots, braised cos, mussel vinaigrette \$30
- Seafood orechiette, white wine, garlic \$33
- King mushroom risotto, leek, mascarpone \$24

## From the Paddock

### All Gippsland Fresh

300gm Eye of rump, tomato salad, garlic confit \$32

300gm Hanger steak, red wine shallots, pan roasted potato \$29.5

300gm Rib eye, hand cut chips, dressed leaves, sauce bearnaise \$40

300gm Dry aged tenderloin beef, truffle, roasted kipflers, red wine sauce \$48

## For the Table

French fries, garlic aioli \$7.5

Colcannon mash \$7.5

Beetroot, orange, rocket salad \$7.5

Green beans \$7.5

Silverbeet, parmesan, herb bread crumbs \$7.5

## On the Sweet Side

Lemon tart, lemon crème fraiche \$14

Flourless chocolate cake, raspberry whip \$14

Pineapple carpaccio, sorbet \$14

Cardamon yoghurt panna cotta, poached saffron pears, popping candy \$14

Crème brulee of alexandria cherries \$16

## From the Cheese Cupboard

80gm Mahon grande [south eastern spain]

tarragon, black pepper, olive oil \$16

125gm Buffalo mozzarella [campania italy]

saute semi dried tomatoes, toasted walnuts, olives \$14

80gm Roqueforte [cambalou france] \$16

80gm Mrs Appleby's [cheshire england]

bacon and onion bread, crisp cornichons \$16

Cheese taste plate [choice of three] \$35

All cheese served with vine fruit and lavosh

