



beginnings

CHEF'S TASTING PLATTER OF INSPIRED LOCAL PRODUCE - CHANGES DAILY	21
ROASTED JERUSALEM ARTICHOKE SOUP, CHERMOULA, TOASTED HAZELNUTS & GARLIC CROSTINI (GFO, V, VG, DF)	18
TWICE-BAKED ASPARAGUS, LEEK & GRUYÈRE SOUFFLÉ WITH SNOW PEA TENDRILS, HERB SALAD & REDUCED CREAM (V)	23
SMOKED DUCK BREAST WITH PETIT VEGETABLES, PEA PURÉE, WALNUT & DATE DRESSING, FIG GLAZE & FLOWERS (GF, DF)	25
PANKO & FURIKAKE CRUMBED CRAB CAKES, KALE, WOMBOK & DAIKON SLAW, GINGER, LIME & TAMARI MAYO (DF, A)	25

mains

250G EYE FILLET / 250G SCOTCH FILLET WITH ROSEMARY HASSELBACK POTATOES, CHARRED BROCCOLINI, BENDOOLEY ESTATE SHIRAZ JUS (GF, DF)	EYE FILLET 66 SCOTCH FILLET 62
PAN-FRIED LINE-CAUGHT FISH OF THE DAY WITH MUJADDARA, CHILLI PEAS, CRISPY SHALLOTS & SHEEP'S MILK YOGHURT (GFO, DFO, A, I)	50
LAMB SHOULDER BALLOTINE WRAPPED IN PROSCIUTTO, CAULIFLOWER MASH, BRAISED RED CABBAGE & HM* RED PEPPER RELISH (GF, DF)	44
EGG TAGLIATELLE WITH ROASTED PUMPKIN, SAGE, PINE NUTS, ESCHALOTS, GREMOLATA & EXTRA VIRGIN OLIVE OIL (GFO, V, VGO, DFO)	38
SLOW-ROASTED SWEET POTATO WITH BABY SPINACH, CORN, MARINATED GRILLED CAPSICUM, MEREDITH ASH GOATS CHEESE, CORIANDER & CHILLI OIL (GF, V, VGO, DFO)	37



on the side

GRILLED SOURDOUGH WITH HM* PISTACHIO DUKKAH, LOCAL OLIVE OIL & BALSAMIC (V, VG, DF)	15
ROCKET LEAVES, PEARS, ALMONDS, BUTTON MUSHROOMS, SHAVED GRANA PADANO & HM* POMEGRANATE DRESSING (GF, V, VGO, DFO)	16
DUCK FAT ROASTED KIPFLER POTATOES, ROSEMARY LEAVES & HM* TRUFFLE SALT (GF, DF)	16
PUY LENTILS, ROASTED BEETROOTS & RADISHES, PICKLED SHALLOTS, OVEN-DRIED TOMATOES & RADICCHIO (GF, V, VG, DF)	17

sweet endings

LABNEH PANNA COTTA, ORANGE BLOSSOM & MINT GRANITA WITH STRAWBERRIES (GF)	19
GOLDEN SYRUP STEAMED SPONGE, CRÈME ANGLAISE & HONEY-BAKED QUINCE (V)	19
GRANNY SMITH APPLE TARTE TATIN WITH LAVENDER ICE CREAM & WHITE CHOCOLATE CRUMB	19
FRIED TUNISIAN CITRUS SAMOSAS, MANDARIN CARAMEL & VANILLA ICE CREAM (V)	18

VEGAN DESSERT AVAILABLE ON REQUEST

CHEESE

ONE CHEESE 20 | TWO CHEESES 28 | THREE CHEESES 36

MAFFRA CHEDDAR, FIRM, SHARP STRENGTH COW'S MILK (GIPPSLAND, VIC)

MOSSVALE BLUE, SEMI FIRM, MID STRENGTH COW'S MILK (MILAWA, VIC)

BINNORIE BRIE, CREAMY & NUTTY COW'S MILK (HUNTER VALLEY, NSW)

CHEESE PLATES SERVED WITH QUINCE PASTE, TRUFFLE HONEY, LAVOSH CRACKERS

(GF) GLUTEN FRIENDLY (GFO) GLUTEN FRIENDLY OPTION (V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE

(A) AUSTRALIAN (I) INTERNATIONAL (M) MIXED

PLEASE NOTE A 10% SURCHARGE APPLIES ON WEEKENDS & 15% ON PUBLIC HOLIDAYS. | 1.05% SURCHARGE ON ALL CARD TRANSACTIONS

HM* HOUSE-MADE, AVAILABLE TO PURCHASE ONSITE AT THE CELLAR DOOR OR IN BOWRAL AT THE LARDER.