

Tasting Menu

(WEEKDAYS 12PM-3PM AND
EVENINGS FROM 5PM)

\$59 per person, min 2 people

Mixed Central Ranges Olives: jumbo green kalamata, manzanillo, ligurian, black kalamata

Baked Camembert: small wheel, house made onion jam, crostini, walnuts

1.2kg Lamb Shoulder (gf): 12 hour braise, bone in, pomegranate glaze, confitgarlic, rosemary

Truffle Mash Potato (gf): infused with house made truffle salt

Broccolini (gf): toasted almonds and lemon

Dessert: chef's choice

Small Share

(12PM-3PM AND
EVENINGS FROM 5PM)

Mixed Central Ranges Olives (v) (gf)	8
jumbo green kalamata, manzanillo, ligurian, black kalamata	
Grissini (v)	9
house made pizza strips, sticky pomegranate balsamic glaze and olive oil	
Tasmanian Salmon Gravlax (gf optional)	19
pickled beetroot, labna, red onion and dill with crostini	
Calamari Fritto (gf)	19
chilli, salt, oregano, aioli, lemon	
Pork Meat Balls	23
five spice, fennel and apple puree, crispy beetroot chips	
Chicken Souvlaki (gf)	18
grilled chicken skewers, greek cabbage salad and crispy halloumi	
Baked Camembert (v)	22
small wheel, house made onion jam, crostini, maple walnuts	



Sides

(AVAILABLE ALL DAY)

- Rocket (gf) (v) Side** **13**
side salad, parmesan & pomegranate balsamic
- Fresh Seasonal Salad (gf) (v)** **Side 13 / Lg 22**
spiced roasted carrot, shaved fennel, caramelised onions, hazelnuts, chickpeas, feta, seasonal leaves and vinaigrette dressing
- Middle Eastern Salad (v)** **22**
roasted pumpkin, sumac onion, watercress, chickpeas, quinoa preserved lemon dressing, pumpkin seed and coriander
- Polenta Chunk Chips (gf) (v)** **14**
parmesan, house made tomato relish
- Truffle Mash Potato (gf) (v)** **14**
infused with house made truffle salt
- Broccolini (gf) (v)** **15**
toasted almonds and lemon
- Shoestring Fries (gf) (v)** **9**
aioli, house made rosemary salt

Lunch

(AVAILABLE ALL DAY TO 5PM)

- Steak Sandwich** **24**
150g scotch fillet, onion jam, rocket, dijonnaise, smoked provolone cheese, turkish bun
- Mushroom Burger (v)** **18**
portabello, rocket, baby spinach, creamed goats cheese, almond parsley pesto, sweet potato crisps, turkish bun
- Pulled Pork Bun** **19**
10hr slow cooked, special apple & coriander coleslaw, house made BBQ sauce, turkish bun



Large Share

(WEEKDAYS 12PM-3PM AND EVENINGS
FROM 5PM)

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| Jacqueline's Spanish Seafood Paella (gf) | 55 |
| calamari, spencer gulf mussels, tail-on king prawns, roasted capsicum, trunky creek chorizo & peas (30mins) | |
| 1.2kg Lamb Shoulder (gf) | 67 |
| 12 hour braise, bone in, pomegranate glaze, confit garlic, rosemary (45mins) | |
| Moroccan Hot Pot (gf optional) (v) | 42 |
| spiced root vegetables & chickpea stew, dried apricots, couscous, house preserved bilpin bush lemons, sumac onions, yoghurt, almonds | |
| Barbeque Beef Ribs | 50 |
| full rack, slow braised with apple slaw | |

Mains

(12PM-3PM AND EVENINGS
FROM 5PM)

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| Crispy Skin Barramundi (gf) | 35 |
| 250g fillet with leek and cauliflower puree, kaffir lime, macadamias and lemon myrtle parsley butter | |
| Beef Ragù | (gf option 33) 29 |
| slow braised beef, fresh pappardelle, passata and parmesan | |
| Mushroom Pappardelle (v) | (gf option 31) 27 |
| Enoki, button, shiitake and swiss brown mushrooms, with white wine sauce, thyme and parmesan | |
| Pork Sausage Wheel (gf) | 28 |
| Hillbilly apple cider pork sausage, crispy potatoes, caramelised onion, sauerkraut and dijon mustard | |



Pizzas

(AVAILABLE ALL DAY)

Margherita (v)	21
passata, mozzarella, basil	
Salted Anchovy	24
potato, confit garlic, oregano	
Pumpkin (v)	26
passata, house made onion jam, feta & spinach	
Trunkey Creek	28
passata, chorizo, salami, pepperoni, mozzarella	
Prosciutto	28
artichoke, rocket, parmesan, balsamic	
Six Cheese (v)	28
feta, buffalo mozzarella, gorgonzola, parmesan, scamorza, provolone	
Nundle Smoked Trout	30
creme fraiche, onions, caper, rocket, spanish onion	

Desserts

Coconut Pannacotta (gf)	12
mango, chilli and kaffir lime sauce	
Macadamia & Sticky Date Pudding	14
caramel sauce, vanilla ice cream	
Chocolate Mousse	14
seasonal fresh fruit	
Local and Imported Cheeses	10
milawa blue, kingfisher double brie, warrnambool red cheddar \$10 each, lavosh, fresh fruit	
Gelato: one or two scoops	4.5 / 9
chocolate, caramel, vanilla, mango. Ask for specials	



Coffee & Tea

Espresso	3.00
Long Black, Flat White, Cappuccino, Latte, Chai Latte	4.20
Mocha, Hot Chocolate	4.50
Modifications: Soy, Almond, Coconut, Lactose Free	0.50
Extras: Large, Extra Shot, Caramel or Hazelnut syrup	0.50
Tea Craft Tea: Earl Grey, Green Tea, Peppermint, Chamomile, Lemongrass, Silver Jasmine, English Breakfast	4.50
Chai Massala	5.00
Iced Chocolate, Iced Coffee, Iced Chai	7.50
Babycino	1.00

Juice & Soft Drinks

Kids Pink Lemonade	4.00
Kids Spider: Pepsi or Pink Lemonade	7.00
Santa Vittoria Sparkling Water 500mL	7.00
Santa Vittoria Italian Sparkling: Chinotto, Aranciata, Limonata	5.00
Pepsi, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Soda, Tonic, Lemon Lime Bitters	4.50
Santa Vittoria: Pear or Peach Nectar	4.50
Hillbilly Non Alcoholic Cider	6.50
Parker's Organic Orange Juice, Logan Brae Cloudy Apple Juice	4.50
Cranberry Juice, Tomato Juice	4.50

Beer & Cider

Boag's Light Bottle	7.00
Crown Lager Bottle	8.00
Hillbilly Pear Cider Bottle	9.00
Hillbilly Apple Cider Draught	7.50
Badlands Pale Ale Draught	9.00
Badlands Seasonal Draught	9.00
Pilsner Urquell Bottle	9.00



Cocktails

Garage Bellini italian sparkling and peach nectar	15.00
Shaken Daiquiri fresh squeezed lime and bacardi rum	17.00
Martini Vodka, Gin or Espresso	18.00
Caprioska muddle fresh lime, sugar and vodka	17.00
Monkey Wrench banana infused jack daniels, cinnamon sugar syrup	17.00
Negroni campari, sweet vermouth, gin	17.00
Cosmopolitan vodka, cointreau, lime, cranberry	17.00
Mulled Wine spiced brandy, red wine	12.00
Margarita tequila, cointreau, lime juice	17.00
Aperol Spritz aperol, prosecco, orange slice and soda	17.00

Affogatos

Classic frangelico	16.00
Hard grappa	16.00
Soft amarula creme	16.00
Gold baileys	16.00
Black sambuca	16.00
Neat double shot of coffee	12.00

Spirits

Vodka ruskov	9.00
Vodka stone pine wild lime	11.00
Vodka grey goose	11.00
Gin bombay sapphire	11.00
Gin stone pine	12.00
Rum bacardi	9.00
Rum stone pine spiced rum	12.00
Tequila el jimador	9.00
Tequila patron XO coffee	14.00
Tequila don julio anejo	14.00
Bourbon jack daniels	10.00
Bourbon makers mark	11.00
Bourbon woodford reserve	13.00
Whisky ballantines finest	9.00
Whisky canadian club	10.00
Whisky glenfiddich 15y single malt	18.00
Cognac courvoisier vsop	14.00

