

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



Sides

(AVAILABLE ALL DAY)

- Rocket (gf) (v) Side** **13**
side salad, parmesan & pomegranate balsamic
- Fresh Seasonal Salad (gf) (v)** **Side 13 / Lg 22**
quinoa, lentils, beetroot, rocket, fresh herbs, goats cheese and walnuts with a ginger and apple cider vinaigrette dressing
- Polenta Chunk Chips (gf) (v)** **14**
parmesan, house made tomato relish
- Truffle Mash Potato (gf) (v)** **14**
infused with house made truffle salt
- Broccoli (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
- Lentil and Chickpea Burger (v)** **19**
with tomato, rocket, sumac onions
an avocado tahini yogurt dressing
- Pulled Pork Bun** **19**
10hr slow cooked, special apple & coriander coleslaw, house made BBQ sauce, turkish bun



Large Share

(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

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

Maple Pannacotta (gf)	12
rhubarb compote, pistachio crumbs	
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	

