



## Something Small

Buttermilk poached Jerusalem artichoke, confit tomatoes, tomato vinaigrette,  
rye bread soil, basil GFA

\$19

Garfish fillets, grapefruit & carrot marmalade, sauce gribiche,  
lemon verbena cream, nashi pear, Port Phillip seaweed GF

\$19

Local cuttlefish, Western Plains pork jowl, jamon consommé,  
parsnip crisp, salsa verde GF

\$19

Crispy quail, chicken liver parfait, brioche, maple, pancetta, smoked walnuts  
GFA

\$19

Venison carpaccio, local olives, chickpea meringue, grass oil,  
Drysdale goat feta, spiced crisp chickpeas, preserved lemon GF

\$19

GF: gluten free

GFA: A gluten free option is available

*There is a 20% surcharge on public holidays*



## Something Bigger

Bellarine Beef eye fillet & cheek, smoked ox tongue, pickled mustard,  
swede, Chinese broccoli GF

\$40

Drysdale goat cheese & pea raviolo, smoked potato, shallot & raisin jam,  
onion soubise, parmesan

\$30

Local King George Whiting fillet, pickled Portarlington mussels, mushrooms,  
pencil fennel, confit carrot, mushroom veloute GF

\$35

Roast free range chicken, molé sauce, black eye bean succotash,  
soy bean, popped corn GF

\$35

Leura Lamb leg, beetroot fondant, green beans, olive oil granola,  
salt bush & lovage GF

\$35

### **Sides \$12**

Cos salad, confit tomatoes, pickled onion

Broccolini, lemon, sesame

Crispy chats, rosemary gremolata

Roast pumpkin, miso butter, flaked almonds

*There is a 20% surcharge on public holidays*



## Something Sweet

Chocolate & orange thyme tart, choc dirt, cardamom sorbet GF  
\$18

Pumpkin pie panna cotta, candied popcorn, maple ice cream,  
rum sugar caramel GF  
\$18

Mandarin & white chocolate Bombe Alaska, pistachio dacquoise,  
Jack Rabbit Audacia & mandarin glaze GF  
\$18

Toffee apple & rosemary pudding, roasted quince,  
star anise ice cream, quince syrup  
\$18

Selection of local & imported cheese, quince paste, muscatels, pickled walnuts<sup>GFA</sup>

For 1 - \$20

For 2 - \$38

2012 Limited Release Late Harvest Viognier (375ml)

**G \$14 / B \$50**

### **Coffee, Tea \$4**

Cappuccino, latte, flat white, long black, short black, macchiato, hot chocolate  
T2 Tea – English Breakfast, Irish Breakfast, Earl Grey,  
Just Peppermint, Lemongrass & Ginger, Sencha Green, Organic Chai

*There is a 20% surcharge on public holidays*