

TUESDAY - SUNDAY

LUNCH 11.30am – 3.30pm

TO SHARE

Turkish pita with Otree dukkah	(V)	\$6
South Australian marinated olives with yarra valley persian fetta	(OVG/GF)	\$7
House made duck liver pate with grilled sourdough		\$11
Whipped yarra valley fetta with honey and grilled sourdough	(V)	\$11
Hot brie dip with caramelised fig compote grilled pita		\$10
Smoked salmon rillette with warmed turkish pita		\$11
House made dips with our baked olive bread	(V)	\$15
Farmhouse plate - pork & duck terrine, prosciutto, salami, chicken liver pate, yarra valley fetta, cheddar, olives, pickles & grilled sourdough		\$32

SIDES

Smoked paprika and pecorino shoestring fries	(V)	\$8
Hand cut potato chips with garlic aioli & house relish	(GF)	\$10
Roquette, pear and parmesan salad with vincotto dressing	(V/GF)	\$8
Greens beans with garlic butter and hazelnuts	(V)	\$9

ENTRÉE

Spiced carrot and ginger soup with coconut cream and turkish pita	(VG/LF/OGF)	\$13
Pan fried pumpkin gnocchi, roquette, hazelnuts and swiss gruyere	(V)	\$16
Twice cooked pork belly, sweet cherries, sticky soy caramel and cabbage slaw	(LF/GF)	\$17
Pan fried scallops, creamed cauliflower, pancetta and baby herbs	(LF/GF)	\$18
Baby squid crisp fried with tomato chilli jam, garlic aioli & roquette salad	(GF/LF)	\$18 / \$30

MEDIUM

Yarra Valley pea, mint & pecorino ravioli, salsa verde, roast baby beets & persian fetta	(V)	\$26
Roast pumpkin risotto, caramelised onion, baby spinach, persian fetta & parmesan	(V/GF)	\$25
Yarra Valley lemon parsley linguini with garlic prawns and a saffron dill cream		\$27
Confit duck leg, white bean, tomato & chorizo cassoulet, roquette hazelnut salad	(OGF)	\$29

MAIN

Salt water baby Barramundi with a slow roast fennel, olive, caper and tomato puttanesca	(GF)	\$33
Moroccan lamb and chickpea tagine with raisin pearl couscous and flaked almonds	(GF)	\$34
Mushroom and roast vegetable bourguignon, creamed cauliflower and garlic beans	(VG/GF)	\$30
Pork belly Porchetta, apricot & thyme, herbed baby potatoes, braised red cabbage & raisin, soy caramel and chimichurri	(GF)	\$34
Chicken roulade with YV fetta & prosciutto, pumpkin quinoa salad, potato rosti and pesto	(GF)	\$32
Grass fed Porterhouse served pink, mushroom gruyere glaze, sweet potato & caramelised onion gratin, vine ripened tomatoes, truffled greens and jus	(GF)	\$38

DESSERT

Warm raspberry and lemon vegan cake, whipped marmalade and lemon syrup	(VG)	\$15
Baked apple cheesecake, toffee popcorn, vanilla ice cream and caramel sauce		\$15
Orange & thyme panna cotta, poached rhubarb, Cointreau syrup & double cream	(GF)	\$15
Lindt dark, milk & white chocolate layered pavé, raspberry cream & Chambord macaron		\$15
Lemongrass & ginger crème brûlée, pistachio biscotti, saffron pineapple and cream	(OGF)	\$15
Chefs selection of desserts to share		\$36

PETITE DESSERTS

Lemon tartlet with double cream and blueberry compote		\$9
Molten chocolate brownie with raspberry coulis & cream		\$9
Blood orange, strawberry and chocolate gelati with pistachio biscotti	(OGF)	\$10

DESSERT BEVERAGES

Affogato		\$7	
Affogato with your favourite liqueur - Frangelico, Kahlua, Baileys		\$12	
2010 Yarra Vale Botrytis Sauvignon Blanc	Yarra Valley, VIC	90mls	\$11
2005 Yarra Vale Reserve Shiraz Vintage Port	Yarra Valley, VIC	60mls	\$8

**Please note: For all dietary allergies please consult with our staff for menu advice and feasible variations as menu items include unlisted ingredients.*