

LUNCH

TUESDAY – SUNDAY

11.30am – 3.00pm

DINNER

THURSDAY - SUNDAY

5.30pm – 8.30pm

TO SHARE

Turkish pita with Otree dukkah	(V/VG)	\$6
Warm South Australian marinated olives	(VG/GF)	\$7
House made chicken liver pate with melba toast		\$12
Whipped yarra valley fetta with honey and grilled sourdough	(V)	\$11
Smoked salmon rillette with grilled sourdough		\$12
Hot brie dip with caramelised fig compote grilled pita	(V)	\$11
White anchovies, chilli, parsley and pickled red onion with grilled sourdough		\$12
House made trio of dips with grilled sourdough	(V)	\$16
Truffle oil and pecorino shoestring fries	(V)	\$9
Wedges with sour cream and sweet chilli	(V)	\$11
Farmhouse plate – house smoked chicken, prosciutto, salami, chicken liver pate, yarra valley fetta, cheddar, olives, pickles & grilled sourdough		\$34
Seafood Taster – salmon rillette, white anchovies, calamari & hot pot prawns with bread		\$42

TO START

Roast pumpkin and red lentil soup with coconut cream and turkish pita	(VG/LF/OGF)	\$13
Pan fried pumpkin gnocchi, roquette, hazelnuts and swiss gruyere	(V)	\$16/\$29
Twice cooked pork belly, wombok, pea, pecorino slaw & soy caramel	(GF/LF)	\$17
Crisp fried calamari with tomato chilli jam and garlic aioli	(GF/LF)	\$18
Roast pumpkin and fetta arancini with garlic aioli	(V)	\$16
Pan fried scallops, corn purée, brittle prosciutto and baby herbs	(OGF)	\$19
Prawn hot pot with garlic oil, parsley and chilli served and grilled pita		\$17

LAND & SEA

* Add chicken or garlic prawns \$6

Thai peanut satay, pumpkin, red onion, spinach, green beans, tofu and pappadums (VG/OGF)	*\$30
Salt water baby Barramundi with a warm puttanesca potato salad & tomato kasoundi (GF)	*\$33
Crisp skinned Salmon with a potato rosti, wombok, pea and pecorino slaw (GF)	*\$32
Crisp fried calamari, tomato chilli jam, fennel, semi dried tomato, parmesan & roquette salad	\$32
Chicken roulade with prosciutto, chorizo cacciatore, creamed polenta and seasonal greens (GF)	\$33
Pork belly Porchetta, apricot & thyme, fennel, semi dried tomato, parmesan & roquette salad, potato rosti, soy caramel and chimichurri (GF)	\$34

PASTA

Yarra Valley lemon parsley linguini with garlic prawns and a saffron dill cream	\$31
Slow braised lamb and root vegetable ragu with pappardelle and salsa verde	\$34
Yarra Valley pea, mint & pecorino ravioli, salsa verde, roast baby beets & persian fetta (V)	\$30
Yarra Valley linguini with garlic prawns, calamari, chorizo, tomato, capers and chilli	\$34

CARNIVORE

All served with a warm roast vegetable and roquette salad with your choice of sauce

3 point 'Little Creek Cattle' Lamb Rack served pink	\$38
200g Grass fed Eye Fillet served to your liking	\$39
450g+ 'Little Creek Cattle' Rib Eye on the bone served pink	\$49

- Sauce Selection: garlic & herb butter / mushroom cream / red wine jus / caramelised onion jus

ADDITIONS - House made potato rosti (V) \$4 Garlic Prawns \$6

SIDES

	<u>For 1</u>	<u>2 Share</u>
Warm puttanesca potato salad (V/GF)	\$5	\$9
Fennel, semi dried tomato, parmesan & roquette salad (V)	\$5	\$9
Wombok, pea & pecorino slaw (V)	\$5	\$9
Creamed polenta with parmesan (V)	\$5	\$9
Buttered seasonal greens (V)	\$5	\$9
Shoestring fries (V)	\$5	\$9

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

GF = Gluten Free

LF = Lactose Free

O = Optional

VG = Vegan

V = Vegetarian

DESSERT

Artisan gelati trio with pistachio biscotti	(OGF)	\$10
Warm apple, rhubarb and strawberry with shortbread crumb & vanilla ice cream		\$12
Molten chocolate brownie with raspberry coulis & double cream		\$11
Lemon curd & vanilla bean cheesecake, blood orange gelati and passionfruit		\$16
Warm orange & cardamon cake, almond praline and coconut sorbet	(GF/LF)	\$15
Lavender & white chocolate panna cotta, macaron, blackberry, rosemary & gin syrup	(GF)	\$16
Steamed Christmas fruit pudding with creme anglaise and vanilla ice cream		\$15
Honey & vanilla bean crème brûlée, blueberries, pistachio biscotti and cream	(OGF)	\$16
Chefs selection of desserts to share		\$36

DESSERT BEVERAGES

Affogato - <i>a shot of espresso poured over vanilla ice cream</i>		\$8	
Affogato with your favourite liqueur - <i>Frangelico, Kahlua, Baileys</i>		\$15	
Irish Coffee - <i>a long black with double cream, brown sugar and Irish whiskey</i>		\$14	
Espresso Martini - <i>Vodka, Kahlua and Crème de cacao shaken with a shot of espresso</i>		\$18	
Toblerone - <i>Baileys, Kahlua & Frangelico blended with cream and honey with flaked chocolate</i>		\$18	
Frozen Mudslide - <i>Kahlua, Baileys and Vodka blended with Vanilla Ice cream</i>		\$18	
2016 Peter Lehmann Botrytis Semillon	<i>Barossa Valley, SA</i>	90mls	\$12

MORNING & AFTERNOON TEA

9am – 3.30pm

Freshly baked scones with Otree Berry Berry Jam & double cream	(V)	\$7
Warm date and banana loaf, double cream, vanilla blueberries and salted caramel	(V)	\$13

Afternoon Tea Platter

\$19 per person (minimum 2 people)

- *House made dips with focaccia bread*
- *Freshly baked scones with Otree Berry Berry Jam & cream*
- *A selection of petite desserts*

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