

FRIDAY & SATURDAY

DINNER

6.00pm – 10.00pm

TO SHARE

Turkish pita with Otree dukkah	(V)	\$6
South Australian marinated olives with yarra valley persian fetta	(OVG/GF)	\$7
Roast beetroot hummus with warmed turkish pita	(VG/LF)	\$9
House made chicken liver pate with grilled sourdough		\$11
Whipped yarra valley fetta with honey and grilled sourdough	(V)	\$11
Pan fried haloumi with lemon and grilled pita		\$11
Smoked salmon rilette 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		\$29

SIDES

Truffle 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

Roast beetroot salad with haloumi, red onion, roquette, pomegranate & pepitas	(GF/OVG)	\$15
Pan fried pumpkin gnocchi, roquette, hazelnuts and swiss gruyere	(V)	\$16
Twice cooked pork belly, sweet cherries, sticky soy caramel and kale slaw	(LF/GF)	\$17
Pan fried scallops, pea puree, crisp maple bacon, pancetta crumb and baby herbs	(OGF)	\$18
Dukkah crusted calamari, tomato chilli jam, garlic aioli & roquette salad	(GF/LF)	\$18 / \$30

MEDIUM

Yarra Valley beetroot raviolo, mint pesto, chard, roast baby beets & persian fetta	(V)	\$24
Roast pumpkin risotto, caramelised onion, baby spinach, persian fetta & parmesan	(V/GF)	\$25
Butter poached prawns, buckwheat noodles, tomato prawn bisque, shallot & coriander salad		\$26
Crisp fried confit duck leg, chilli soy caramel, crisp vermicelli and asian herb salad	(OGF)	\$28

MAIN

Salt water baby Barramundi, saffron tea, capsicum salsa, kipflers and fennel salad	(GF)	\$33
Chicken roulade with persian fetta & prosciutto, green bean, pesto, potato, red onion salad	(GF)	\$32
Moroccan sweet potato and chickpea tagine, herb couscous & toasted pita	(VG/OGF)	\$29
Pistachio crusted lamb rack, green beans, crushed potato, eggplant caviar and thyme jus	(GF)	\$36
Salt roasted rolled pork belly, lemon thyme, garlic potato rosti, braised red cabbage & raisin, soy caramel and apple gel	(GF)	\$34
Grass fed Porterhouse served pink, mushroom gruyere glaze, sweet potato & caramelised onion gratin, vine ripened tomatoes, truffled asparagus and jus	(GF)	\$38

DESSERT

Blood orange, strawberry and chocolate gelati with pistachio biscotti	(OGF)	\$10
Warm rhubarb and lemon vegan cake, whipped marmalade and lemon syrup	(VG)	\$13
Strawberry Eton mess, gelati, meringue, rose water cream and pomegranates	(GF)	\$14
White chocolate & lime panna cotta, mango curd, coconut macaroon & double cream	(GF)	\$14
Tiramisu cheesecake, espresso syrup, macaron and double cream		\$15
White chocolate & raspberry crème brûlée, pistachio biscotti and double 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

DESSERT BEVERAGES

Affogato			\$7
Affogato with your favourite liqueur			\$12
- Frangelico, Kahlua, Baileys			
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.*

GF = Gluten Free

LF = Lactose Free

O = Optional

VG = Vegan

V = Vegetarian