

TUESDAY - SUNDAY

LUNCH 11.30am – 3.30pm

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		\$11
Whipped yarra valley fetta with honey and grilled sourdough	(V)	\$11
Wild mushroom and parmesan arancini with garlic aioli	(V)	\$13
Hot brie dip with caramelised fig compote grilled pita		\$11
House made trio of dips with grilled sourdough	(V)	\$15
Truffle oil and pecorino shoestring fries	(V)	\$8
Wedges with sour cream and sweet chilli		\$11
Farmhouse plate - pork & duck terrine, prosciutto, salami, duck liver pate, yarra valley fetta, cheddar, olives, pickles & grilled sourdough		\$32

TO START

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/\$29
Twice cooked pork belly, peanut crunch, sichuan caramel and sprouts	(LF/GF)	\$17
Crisp fried calamari with tomato chilli jam and garlic aioli	(GF/LF)	\$18
Pan fried scallops, pea purée, chorizo crumb and baby herbs		\$19
Yarra Valley pea, mint & pecorino ravioli, salsa verde, roast baby beets & persian fetta	(V)	\$18/\$30
Duck, water chestnut and mushroom pithivier with pea purée and jus		\$21

GO SLOW

Slow braised lamb and winter vegetable ragu with pappardelle and salsa verde		\$34
Thai peanut satay, pumpkin, red onion, spinach, green beans, tofu and pappadums	(VG/OGF)	\$29
Pedro Ximénez braised beef cheeks, pomme purée, gremolata and caramelised onion jus	(GF)	\$37
Coq au vin - red wine braised chicken, pancetta and mushrooms with creamed polenta	(GF)	\$32
Pork belly Porchetta, apricot & thyme, warm puttanesca potato salad, pancetta sprouts, soy caramel and chimichurri	(GF)	\$34

SEA

Salt water baby Barramundi with a warm puttanesca potato salad & tomato kasoundi	(GF)	\$33
Yarra Valley lemon parsley linguini with garlic prawns and a saffron dill cream		\$29
Crisp fried calamari with a fennel, semi dried tomato, parmesan and roquette salad	(GF)	\$31

CARNIVORE

Served with roast winter vegetables, roquette and your choice of sauce

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

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

SIDES

		<u>For 1</u>	<u>2 Share</u>
Roquette, fennel, semi dried tomato & parmesan salad	(V/GF)	\$5	\$9
Buttered brussel sprouts, pancetta & caramelised onion	(V)	\$5	\$9
Creamed polenta with parmesan	(V)	\$5	\$9
Pomme purée	(V)	\$5	\$9
Buttered green beans	(V)	\$5	\$9

DESSERT

Blood orange, strawberry and chocolate gelati 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		\$10
Warm strawberry, lime & coconut vegan cake with coconut sorbet	(VG)	\$15
Baked apple cheesecake, toffee popcorn, vanilla ice cream and caramel sauce		\$15
Lavender & white chocolate panna cotta, macaron, blackberry, rosemary & gin syrup	(GF)	\$16
Rum & raisin pudding with toffee caramel and vanilla ice cream		\$15
Honey & vanilla bean crème brûlée, poached rhubarb, pistachio biscotti and cream	(OGF)	\$16
Chefs selection of desserts to share		\$36

DESSERT BEVERAGES

Affogato		\$7
Affogato with your favourite liqueur	- Frangelico, Kahlua, Baileys	\$14
2016 Peter Lehmann Botrytis Semillon	Barossa Valley, SA	90mls \$12

**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