

AUTUMN MENU

SMALL PLATES

FLATBREAD 14.00

Housemade Flatbread, Caramelized Onion Dip - VEG
Estate 'Deadman's Hill' Gewürztraminer

EGGPLANT CHIPS 16.00

with Housemade Aleppo Aoili - VGN
2021 Estate 'Pet Nat' Riesling Gewürztraminer

BEETROOT HUMMUS 19.00

Beetroots, Some Roasted, Some Pickled, Some Raw, with
Chickpeas, Pomegranate and Flatbread Crisps - VGN/GFO(+5\$)

MUSSELS ON TOAST

Mt. Martha House Pickled Mussels with Nduja, Fennel Jam, 19.00
and Brioche
2021 Estate 'Hell's Window' Pinot gris, Gewürz and Riesling

STRACCIATELLA

with Pickled Green Tomatoes, Garden Oil, Sunflower 24.00
Seeds, Bottarga and Housemade Bread - VEG option
2019 Estate MansField Five White Blend

HOUSE SMOKED LOCAL TROUT

with shaved Fennel, Pickled Vegetables, Caperberries, 35.00
Crème Fraiche and Housemade Bread
2021 Estate Pinot Gris

SALUMI

"The Meat Room" Free Range Salami, "Mr. Cannubi" Free 38.00
Range Mortadella, Pickles, Olives and Housemade Bread
- GF option (+5\$)
2019 Estate MansField Five Red Blend

SIDES

RUSTIC POTATOES

with Rosemary and Sea Salt - VGN 15.00

PUMPKIN GRATIN

with Sage and Walnut Crumb - VEG/GF option 15.00

SEASONAL GREENS

with Oyster Sauce, Cashew Cream and Toasted 15.00
Buckwheat - VEG option

LARGE SHARE PLATES

WHOLE ROASTED CAULIFLOWER 36.00

with Cashew Cream, Harissa, Chickpeas, Dukkah
- VEG/VGN option
2021 Reserve 'Vivienne's Block' Riesling

MILAWA FREE RANGE CHICKEN 38.00/60.00

Half / Full Free Range Chicken with Cavolo Nero,
Roasted Grapes and Hazelnuts - DF
2018 Reserve 'Polly's Block' Chardonnay

"LIMESTONE PORK" FREE RANGE SAUSAGE 40.00

with Ajo Blanco, Agrodolce Peppers and Pickled Chilli
2019 Estate 'MansField' Five Red Blend

Signature Rosemary Lamb Shoulder 130.00

Victorian Lamb Shoulder with Red Wine Jus and
a Choice of two sides
2019 Estate 'Devil's River' Cabernet Merlot

CHEF'S MENU

Can't Decide? Allow us to choose for you. Let the 65.00 PP
kitchen guide you through an experience of six shared
dishes showcasing the best of the season and their
current favourites on the menu.
This is a must for groups over eight.

DESSERTS

BAKED RICE PUDDING 16.50

with Almonds, Poached Quince - VGN
2019 Reserve 'Catherine's Block' Gewürztraminer

SEASONAL CAKE 16.50

with Country Style Cream
2019 Estate 'Late Harvest' Riesling

VICTORIAN CHEESE PLATE 35.00

3 Victorian Cheeses with Seasonal Accompaniments
- GFO (+5\$)
2019 High Ground Shiraz

Please note there is a 15% surcharge on public holidays.
** wines are suggested pairings only.