

## SHARE PLATES

### BREAD + KITCHEN GARDEN BUTTER - 12.00

Local multigrain sourdough, whipped butter with herbs & flowers  
VEG

### WHITEBAIT - 19.00

Flash fried Whitebait, fermented chilli aioli, lemon DF/GF  
2021 Estate Pinot Gris

### RACLETTE - 22.00

Melted to order over potatoes, sauerkraut & cornichons - VEG/GF  
Add shredded ham hock (+8.00)  
2019 'Deadmans Hill' Gewürztraminer

### CRUDITES + DIP - 19.00

made with ur garden pumkins & Pebre salsa  
2021 Estate Pinot Gris

### HOUSE SMOKED LOCAL TROUT - 35.00

with shaved fennel, pickled vegetables, caperberries, crème  
fraiche and housemade bread  
2021 Estate Pinot Gris

### CHARCUTERIE - 38.00

Chefs selection of free range Victorian curedmeats with pickles,  
olives and housemade bread - GF option (+\$5)  
2019 Estate MansField Five Red Blend

### VICTORIAN CHEESE PLATE - 35.00

three cheeses with seasonal accompaniments  
2019 Estate 'Dungeon Gully' Malbec Merlot

## SIDES

### RUSTIC PORATOES - 15.00

with rosemary + sea salt

### RADICCHIO SALAD - 15.00

with rocket, fennel + citrus poppyseed dressing

## LARGE SHARE PLATES

### WHOLE ROASTED CAULIFLOWER - 36.00

with cashew cream, harissa, chickpeas, dukkah VGN  
2021 Reserve 'Vivienne's Block' Riesling

### ROASTED SPATCHCOCK - 45.00

Cavolo nero, roasted grapes & hazelnuts DF/GF  
2018 Reserve 'Polly's Block' Chardonnay

### "LIMESTONE PORK" FREE RANGE SAUSAGE - 40.00

w/ ajo blanco, agrodolce peppers& pickled chilli  
2019 Estate Mansfield five Red Blend

### SIGNATURE ROSEMARY LAMB SHOULDER - 130.00

with red wine jus & two sides  
2019 Estate 'Devil's River' Cabernet Merot

## CHEF'S MENU - 65.00PP

Can't Decide? Allow us to choose for you. Let the kitchen guide  
you through an experience of five shared dishes  
showcasing the best of the season and their current  
favourites on the menu.

This is a must for groups of eight or more.

## DESSERTS

### CREME FRAICHE PANNACOTTA - 16.50

with stewed apples + oat crumb  
Reserve 'Catherine's Block' Gewürztraminer

### SEASONAL CAKE - 16.50

w/ country style cream

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