

DELATITE DELIGHTS

50.00pp

Sit down and enjoy a guided experience through a wine tasting paired with a mini degustation menu.

2018 CUVEE GEWÜRZTRAMINER

House made foccacia and local olive oil

2021 HELL'S WINDOW Riesling gewürztraminer

Yarra Valley Golden Trout Roe Tartlette, crème fraîche and leek ash

2019 LATE HARVEST RIESLING

Chicken Liver Paté, native pepperberry, brioche

2018 DEVIL'S RIVER Cabernet Merlot

Beef Cheek Croquette with chimichurri aioli

2019 MANSFIELD RED BLEND

Milawa King River Gold, pickled fig and cracker

PLATTERS

CHEESE PLATTER

Three local cheeses with seasonal accompaniments and crackers (GF)

35.00

CHARCUTTERIE PLATTER

Chefs selection of locally sourced, ethically raised meats, house pickles and house made focaccia (GFO/DF)

42.00

CHILDRENS MENU

20.00

(12 and under)

CLASSIC FLATBREAD

Tomato and Cheese (DFO)

MILAWA CHICKEN

Quarter Milawa free range chicken + seasonal greens (GF/DF)

PORK + FENNEL SAUSAGE ROLL

Free range pork and fennel sausage roll, salad and tomato relish

- with a choice of soft drink