

## TERRACE MENU

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**LOCAL ORGANIC OLIVES** 10.00

Local organic olives with native pepper leaf and garlic (GF/VV)

**RUSTIC POTATOES** 15.00

with smoked paprika, salt and saffron aioli (GF/VV)

**WHITE BAIT** 22.00

Fried Port Phillip Bay white bait with salt and vinegar powder and roasted garlic aioli (GF/DF)

**BURRATA** 25.00

with heirloom tomatoes, basil and pedro ximenez vinegar (GFO/V)

**BEETROOT SALAD** 24.00

local beetroots with rocket, buckweat, walnut dressing, goat's curd, raspberries (GF)

**CHEESE PLATTER** 35.00

Three local cheeses with seasonal accompaniments and crackers (GF)

**CHARCUTTERIE PLATTER** 40.00

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

**SMOKED TROUT PLATTER** 50.00

Local smoked rainbow trout with house pickels, creme fraiche, fennel salad and Turkish bread (GFO/DFO)

**ROSEMARY LAMB SHOULDER** 110.00

Victorian free range lamb shoulder with red wine jus, rustic potatoes and salad (GF/DF)  
Serves two - three people.

## CHILDREN'S MENU

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20.00

**CHICKEN**

1/4 Milawa free range chicken with a seasonal salad (GF)

**WAGYU BEEF SAUSAGE**

in a brioche bun with caramalized onions and tomato relish

**SAUSAGE ROLL**

free range pork sausage roll with a seasonal salad

Served with a choice of drink.

**"LITTLE ICE CREAMERY" ICE CREAMS** 10.00

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**STRAWBERRY**

**BLUEBERRY**

**TIM TAM**