

TERRACE MENU

SHARE PLATES

Local Organic Olives with native pepper leaf and garlic. Strathbogie Flavours (GF/VV)	10.00
Rustic Potatoes with smoked paprika, salt and saffron aioli (GF/V)	15.00
White Bait fried Port Phillip Bay Whitebait with salt and vinegar powder and roasted garlic aioli (GF/DF)	22.00
Burrata with heirloom tomatoes, basil, Pedro Xeminez vinegar and flatbread crisps (GFO/V)	25.00
Beetroot Salad Roasted beetroot with rocket, buckwheat, walnut dressing, goat's curd and raspberries (GF/VVO)	24.00
Victorian Cheese Plate three Victorian cheeses with seasonal accompaniments and crackers (GF/V) - 'Monolith' organic ashed goat's cheese - by the Peak's Artisanal Cheesemakers (Myrtleford) - 'Milawa Blue' - by Milawa Cheese Company (Milawa) - 'Banksia' Organic Tomme - by Long Paddock Cheese (Castlemain)	35.00
Charcuterie Platter Chef's selection of cured meats with house pickles and Turkish bread (DF/GFO)	40.00

Trout Platter local smoked trout with creme fraiche, fennel salad and Turkish bread. Buxton Trout (GFO/DFO)	50.00
Lamb Shoulder Victorian free range lamb shoulder with red wine jus, rustic potatoes and salad. Serves two to three(GF/DF)	110.00

CHILDREN'S MENU 20.00

Free Range Chicken 1/4 Milawa free range chickem with a seasonal salad (GF)	
Wagyu Beef Sausage in a brioche roll	
Sausage Roll Free range pork sausage roll with a seasonal salad includes a choice of soft drink	

ICE CREAM BY "LITTLE ICE CREAMERY" 12.00

Strawberry - strawberries from Bimbimbi Farm (Barjarg)	
Blueberry - blueberries from Jamieson Berries (Jamieson)	
TimTam	