

## SET MENU



TWO COURSES 65.00PP  
THREE COURSES 85.00PP

### TO START

#### CARAMALIZED LEEK TART

*with leek cream and leek ash (GF/V)*

2019 Reserve 'Catherine's Block' Gewürztraminer

#### ZUCCHINI BLOSSOM

*with cashew cream and nasturtium (GF/VV)*

2021 Estate 'Pet Nat' Riesling Gewürztraminer

#### VENISON TARTARE

*with red currant native pepper, our own egg yolk cured and brioche*

2021 Estate Tempranillo rosé

### MAIN

#### ROASTED EGGPLANT

*with harissa, goat's curd,, Dukkah, pomegranate and soft herbs (GF/VVO)*

2018 Reserve 'Polly's Block' Chardonnay

#### BLACKENED RAINBOW TROUT

*with sauce vierge, summer greens and Yarra Valley Caviar (GF/DF)*

2021 Estate Pinot gris

#### VICTORIAN FREE RANGE PORK BELLY

*with satay sauce, Asian slaw and nuoc cham dressing (GF/DF)*

2021 Estate Pinot noir

#### SLOW COOKED LAMB SHOULDER

*with summer squash, chickpeas, yoghurt and chimichurri (GF/DF)*

2018 Estate 'Devil's River' Cabernet Merlot

### TO FINISH

#### UPSIDE DOWN PAVLOVA

*with local blueberries, meringue, whipped buttermilk and strawberry gum leaf (GF)*

2018 Estate Cuvée Gewürztraminer

#### DARK CHOCOLATE MOUSSE

*with local druken cherries, marshmallow and honeycomb (VVO/GF)*

2016 Reserve 'Donald's Block' Cabernet Merlot

#### VICTORIAN CHEESE PLATE

*three local cheeses with honey and saffron pear, quince paste and crackers (GFO)*

2020 Estate shiraz

### SIDES

#### RUSTIC POTATOES - \$15.00

*with smoked paprika and saffron aioli (VV/DF)*

#### LOCAL LETTUCE SALAD - \$15.00

*with heirloom radish, tomatoes cucumber and vinaigrette (VV/DF)*

### CHILDREN'S MENU

**\$20**

#### FREE RANGE CHICKEN

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

#### WAGUI BEEF SAUSAGE

in a brioche roll

#### SAUSAGE ROLL

Free range pork sausage roll with a seasonal salad

includes a choice of soft drink