

## TERRACE MENU

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### SHARE PLATES

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**LOCAL ORGANIC OLIVES - 10.00**

*with native pepper leaf and garlic. Strathbogie flavours (GF/VV)*

**RUSTIC POTATOES - 15.00**

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

**CRISPY FRIED SCHOOL OF PRAWN - 22.00**

*with salt and vinegar powder and roasted garlic aioli (GF/DF)*

**BURRATA - 25.00**

*with heirloom tomatoes, basil, Pedro Xeminez vinegar and flatbread crisps (GFO/V)*

**BEETROOT SALAD - 24.00**

*roasted beetroot with rocket buckwheat, walnut dressing, goat's curd and raspberries (GF/VVO)*

**VICTORIAN CHEESE PLATE - 35.00**

*with 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 (Castlemaine)

**CHARCUTERIE PLATTER - 40.00**

*chef's selection of cured meats with house pickles and Turkish bread (DF/GFO)*

**TROUT PLATTER - 50.00**

*local smoked trout with creme fraîche, fennel salad and Turkish bread. Buxton Trout (GFO/DFO)*

**LAMB SHOULDER - 110.00**

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

### CHILDREN'S MENU

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**\$20**

**FREE RANGE CHICKEN**

*1/4 Milawa free range chicken 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"

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**\$12**

**STRAWBERRY**

*strawberries from Bimbimbi Farm (Barjarg)*

**RASPBERRY**

*raspberries from Jamieson Berries (Jamieson)*

**TIM TAM**