

OUR MENU

SHARE PLATES

LOCAL ORGANIC OLIVES - 10.00

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

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)

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)

CHILDREN'S MENU

\$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"

\$12

STRAWBERRY

strawberries from Bimbimbi Farm (Barjarg)

RASPBERRY

raspberries from Jamieson Berries (Jamieson)

TIM TAM