

SMALL PLATES

BREAD & KITCHEN GARDEN BUTTER - 12.00

Local multigrain sourdough wth whipped herbed butter - VEG
2019 Estate 'Deadmans Hill' Gewürztraminer

WARM OLIVES - 10.00

with citrus zest and thyme GF/VV

DUCK CROQUETTE - 20.00

with cranberry and citrus DF

PANISSE - 18.00

with hummus, pickled green tomato and harissa - GF/DF/VEG

ORGANIC RACLETTE - 22.00

L'Atisan Organic Raclette, melted to order over potatoes with Swiss Brown mushrooms and bechamel - VEG/GF

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HOUSE SMOKED LOCAL TROUT - 35.00

with roast fennel, pickled vegetables, caperberries, crème fraîche and local sourdough - DFO
- GF option (+\$5)

2019 Estate Riesling

CHARCUTERIE - 38.00

Chefs selection of free range Victorian cured meats with pickles, olives and local sourdough - DF
- GF option (+\$5)

2019 Estate MansField Five Red Blend

SIDES

SMASHED POTATOES - 15.00

with Moroccan spices, confit garlic and thyme aioli - VV/GFO

BROCCOLINI - 15.00

with spinach and XO butter - GF/VEGO

BEETROOT AND ROAST FENNEL SALAD - 15.00

with leaves, radicchio and honey mustard seed dressing VEG/GFO

LARGE SHARE PLATES

MUSHROOM RICOTTA GNOCCHI - 35.00

with hazelnuts, tarragon pesto, pangrattato and pecorino -VEG

PAN FRIED LOCAL TROUT - 45.00

with quinoa, roast fennel, celeriac cream, charred lemon and spinach chermoula - GF/DFO

SLOW COOKED BEEF SHORT RIB - 60.00

with baked polenta and fried brussel sprouts - GF

SIGNATURE ROSEMARY LAMB SHOULDER - 130.00

with red wine jus and a choice of two sides - GF/DF

2019 Estate 'Devil's River' Cabernet Merot

CHEF'S MENU - 75.00PP

Can't Decide? Allow us to choose for you. Let the kitchen guide you through an experience of five shared dishes showcasing the best of the season and their current favourites on the menu.

This is a must for groups eight or more.

DESSERTS

BASQUE CHEESECAKE - 18.00

with seasonal accompaniments - VEG

CHOCOLATE TERRINE - 18.00

with seasonal accompaniments - VEG/GF

VICTORIAN CHEESE PLATE - 35.00

two cheeses with seasonal accompaniments - VEG

GF crackers available (+\$5)

2019 Estate Shiraz

Please note there is a 15% surcharge on public holidays.

** wines are suggested pairings only.