

SMALL SHARE PLATES

BREAD & KITCHEN GARDEN BUTTER - 12.00

local multigrain sourdough with whipped herbed butter - VEG

WARM OLIVES - 12.00

with citrus zest and thyme GF/VV

DUCK CROQUETTE - 20.00

with cranberry and citrus DF

2019 Estate MansField Five Red Blend

PANISSE - 18.00

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

2019 Estate MansField Five White Blend

ORGANIC RACLETTE - 22.00

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

2019 Estate 'Deadmans Hill' Gewürztraminer

SHARE PLATTERS

HOUSE SMOKED LOCAL TROUT - 35.00

with 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 - 18.00

with spinach and XO butter - GF/VEGO

BEETROOT AND QUINOA SALAD - 15.00

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

LARGE SHARE PLATES

MUSHROOM RICOTTA GNOCCHI - 35.00

with hazelnuts, tarragon pesto, pangrattato and pecorino -VEG
- serves two people

2018 Reserve 'Polly's Block' Chardonnay

PAN FRIED LOCAL TROUT - 52.00

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

- serves two to three people

2019 Estate Riesling

SLOW COOKED BEEF SHORT RIB - 80.00

with baked polenta and fried brussel sprouts - GF

- serves two to three people

2018 Reserve 'Donald's Block' Cabernet Merlot

SIGNATURE ROSEMARY LAMB SHOULDER - 130.00

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

- serves three to four people

2019 Estate 'Devil's River' Cabernet Merot

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.