

TO START

HOUSE MADE FOCACCIA <i>Local organic olive oil (VV)</i>	\$12.00
CHARCUTERIE PLATE <i>Chefs selection of locally sourced, ethically raised meats, local olives, house pickles and house made focaccia (GFO/DF)</i>	\$42.00
CHEESE PLATE <i>A selection of three cheese from local producers with seasonal accompaniments and crackers (GF/V)</i>	\$35.00
TROUT PLATTER <i>Smoked local trout, creme fraiche, pickles, caperberries herb salad with house made focaccia (GFO/DFO)</i>	\$45.00

SNACKS

LOCAL ORGANIC OLIVES <i>House marinated in local citrus, garlic and native herbs (GF/VV)</i>	\$10.00
BEEF CHEEK CROQUETTE (3pc) <i>with kasundi aioli</i>	\$16.00
CHICKEN PARFAIT <i>free range chicken liver parfait, native peppercorn served with brioche (GFO)</i>	\$18.00
CAVIAR TARTLETES (3pc) <i>Yarra valley golden trout roe, crème fraîche and leek ash (GF)</i>	\$20.00

SIDES

RUSTIC POTATOES <i>Herb roasted potatoes with kasundi aioli (GF/VV)</i>	\$12.00
LEAFY GREENS <i>Local organic greens, radish with roasted pear dressing (GF/VV)</i>	\$12.00

FLATBREAD

(All of our flatbreads can be vegan)

ZA'ATAR <i>- Za'atar spice, local olive oil</i>	\$19.00
OLIVE + ROSEMARY <i>- Confit garlic, fior de latte, olives, rosemary</i>	\$25.00
MUSHROOM <i>- Roasted mushrooms, truffle cream and thyme</i>	\$25.00
SPICY PUMPKIN <i>- Heirloom pumpkin, ndjua sausage, fior de late, sage</i>	\$25.00
SEASONAL <i>- ask your server for today's flatbread special</i>	

Add vegan cheese **\$3.00**

LARGE PLATES

WINTER GREENS <i>Sauteed local organic brassicas, cashew cream, ricotta salata, dukkah. (GF/VO)</i>	\$25.00
PUMPKIN AND COCONUT CURRY <i>Local heirloom pumpkin, chickpeas, pomegranate, rice, fried curry leaves. (GF/VV)</i>	\$29.00
HARRISSA CHICKEN <i>Half Milawa free range chicken, seasonal greens (GF/DF)</i>	\$37.00
BUTCHER'S CUT - Market price <i>Provenir Beef, Heirloom Naturally vegetables and red wine jus (GF/DFO)</i>	

TO FINISH

CAKES/PUDDINGS (GFO)	\$15.00
<i>Ask your server about our seasonal cakes and puddings</i>	

FEAST

\$60.00pp

A three course shared plate experience showcasing the best of this season's menu.

(minimum 4 people, a must do for groups of 10+)

- Chefs selection of charcuterie, cheese and olives
- Beef cheek croquettes
- Rosemary lamb shoulder
- Seasonal sides
- Dessert

Dishes can be altered to accommodate any dietary requirements.

CHILDRENS MENU (12 and under)

CLASSIC FLATBREAD <i>Tomato and cheese</i>	\$20.00
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MILAWA CHICKEN

Quarter Milawa Free Range Chicken + Seasonal Greens

- with a choice of soft drink

DRINKS

BEER/CIDER

Jamieson Brewery Pilsner	\$10.00
Jamieson Brewery Pale Ale	\$10.00
Coopers Mid Strength	\$8.00
Corona Extra	\$10.00
Heineken Zero	\$8.00
Social Bandits Sour	\$10.00
Mosaic XPA	
Tin Shed Apple Cider	\$7.00

YARRA VALLEY TEA CO. \$5.00

English Breakfast
Earl Grey
Green Tea - Uncle Vic
Lemongrass & Ginger
Peppermint
Calming Relax - Spearmint, Chamomile, Linden, Lemon Balm & Cornflower

SOFT DRINKS

Bundaberg Ginger Beer	\$5.50
Lemon lime bitters	

SIXPENCE COFFEE

- plunger	\$5.50
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VV - Vegan

V - Vegetarian

GF - Gluten Free

GFO - Gluten Free Option

DF - Dairy Free

DFO - Dairy Free Option