



Lunch Menu

Our menu is designed to share

Vigneron's platter – Serves 2 /3 – 45

Mixed local Cheeses from The Peaks Cheese, Little Cedar and Milawa Cheese with Indigo Shiraz Paste | Local Charcuterie & Jim Jam Pickle | Olives and seasonal farm gate produce | Beechworth Sourdough

Indigo Cheese plate – 25

Mixed local Cheeses from The Peaks Cheese, Little Cedar and Milawa Cheese | Indigo Shiraz Paste | Crackers & Beechworth Sourdough.

Dukkah and Olives from Gamila at Beechworth - 16

Served with Silver Creek Sourdough Baguette & Olive Oil for dipping

Hummus dip - 8

Smoked Trout Pâté from Stony Creek Trout farm, Harrietville - 22

With Cornichons | Beechworth Sourdough.

Pork & chicken terrine * by Maison Renoux (Stanley) - 18

*With Milawa mustard | Beechworth Sourdough.
(* contains pistachio, walnut and/or hazelnut)*

Duck Liver Pâté by Maison Renoux (Stanley) – 20

With pickled cherries by Gamila | Beechworth Sourdough.

Salad – 10

Mixed leaf salad: seasonal from our garden | vinaigrette dressing

Sourdough Pizzas available Friday, Saturday & Sunday

*Pizzas are made using local ingredients, including Silvercreek Sourdough bases.
Gluten free bases and vegan cheese are available (add \$3).

Rosemary | olive oil | sea salt – **18**

Indigo pulled pork | chipotle sauce | coleslaw | tomato & mozzarella - **25**

Spiced Indigo lamb | garlic | salsa verde | yoghurt dressing– **25**

Chorizo| pumpkin | chilli | goats cheese | salsa verde- **26**

Smoked Chicken | rocket & parmesan | garlic, onion, tomato & mozzarella –**25**

Mushroom | garlic | rocket & parmesan | onion, tomato & mozzarella – **22**

Smoked Ham | mustard | salsa verde |onion, tomato & mozzarella – **25**