



Lunch Menu

Our menu is designed to share

Vignerons' platter – Serves 2 /3 – **39**

Milawa Cheese with Indigo Shiraz Paste | Local Charcuterie & Jim Jam Pickle | Olives and seasonal farm gate produce | Beechworth Sourdough

Indigo Cheese plate – **22**

Milawa Cheeses | 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 Mountain Fresh Trout farm, Harrierville – **20**
With Rocket | Cornichons | Olives | Beechworth Sourdough.

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

*With Rocket | Cornichons | Olives | Beechworth Sourdough.
(* contains pistachio, walnut and/or hazelnut)*

Duck Liver Pâté by Maison Renoux (Stanley) – **18**

With Rocket | Cornichons | Olives | Beechworth Sourdough.

Salad – **10**

Rocket | parmesan | balsamic vinaigrette dressing.

Sourdough Pizzas available Friday, Saturday & Sunday

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

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

*Slow braised Indigo lamb | garlic | fetta | onion, tomato & mozzarella – **25***

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

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

*Beechworth Ham | onion, tomato & mozzarella – **25***

*Spicy Salami | olives | chilli | onion, tomato & mozzarella - **25***