

# EAT

## ENTREE

Potato and leek soup <small>VO V GFO</small>	14
Seared scallops, creamed leek, cauliflower, puff pastry	23
Twice-bake gruyère cheese soufflé, hazelnut crust, garden salad <small>V</small>	17

## SHARING

Italian meatballs, sugo, buffalo mozzarella, sourdough <small>GFO DFO</small>	17
Baked Camembert, confit garlic, local honey, lavosh <small>GFO</small>	18
Salt and pepper calamari, sweet chilli sauce <small>GF DF</small>	16
House pâté, sourdough, lavosh, preserves <small>GFO</small>	16.50
Spiced buttermilk chicken, aioli <small>GF</small>	16
White anchovies, croutons <small>GFO DF</small>	12
Marinated olives <small>V VE GF DF</small>	11
Haloumi, honey, herbs <small>V GF</small>	13
Artisan bread with oil <small>GFO DF</small>	4

## GRAZING BOARD

Cured meats, house pickles, olives, dip, cheese, lavosh, sourdough 4-6 guests <small>GFO DFO</small>	54
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## MAIN

Eye fillet 180g, baby potatoes, red wine jus <small>GF DF</small>	46
Barramundi, chorizo, cherry tomatoes, salsa verde, beurre blanc <small>DF</small>	38
Roast chicken breast, Israeli couscous, sultanas, apricots, harissa <small>DF</small>	36
Confit duck leg, potatoes, pumpkin purée, Avenel mushrooms, jus <small>GF DF</small>	35
Homemade potato gnocchi, creamy mushroom ragu, parmesan <small>V VO</small>	32

## KIDDIES

Children's health and food education is important to us. We like to encourage them to eat with the adults and try new things. However we do offer:	15
Fish, and fries <small>GF DFO</small>	
Calamari and fries <small>GF DF</small>	
Fried chicken and fries <small>GF</small>	

## SIDES

Suitable for 1-2 people	
Fries, aioli <small>VO GF DFO</small>	10
Green beans, garlic <small>V VO GF DFO</small>	14
Crispy baby potatoes, lemon, peas, confit garlic, bacon <small>VO GF DFO</small>	14
Roquette salad <small>V VE GF DFO</small>	13

## DESSERTS

Crème brûlée, rhubarb <small>V GF</small>	16
Baked chocolate fondant, ginger butterscotch sauce, vanilla ice cream <small>v</small>	16
Fruit crumble, vanilla ice cream <small>V VO DFO</small>	15
Affogato Frangelico, Cointreau, Baileys	15
Gundowring ice cream <small>V GF</small> Vanilla, Raspberry, Chocolate, Salted caramel, Liquorice, Lemon curd, Ginger	4
RECOMMENDATION Add Charles Oates pommeau apple liqueur to vanilla ice cream topped with cinnamon	14

Cheese board, accompaniments Roquefort, Warrnambool cheddar, brie	38
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## PAIR WITH

2019 Musk Lane Nero D'Avola Bianco, Kyneton, VIC 750ml	55
NV Tahbilk Grand Tawny, Nagambie, VIC 75ml	12 70

## DESSERT WINE

2017 WxS Halo Late Harvest Viognier, Seymour, VIC 120ml	14
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A DRAM OF WHISKY OR LIQUEUR TO FINISH? SEE OUR FULL LIST OR TRY OUR FAVOURITE NIGHTCAP COCKTAIL, THE BRANDY ALEXANDER

## SHARING

Our menu focuses heavily on sharing style dishes. Most of our 'sharing' dishes are suitable for 2-3 people.

## KITCHEN GARDEN

We use our homegrown herbs and vegetables in some of our dishes from the kitchen garden. Food scraps go to the chooks who in turn provide us with yummy eggs!