

EAT

ENTREE

Potato and leek soup <small>VO V GFO</small>	14
Seared scallops, creamed leek, cauliflower, puff pastry	23
Twice-baked 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, jus <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>	17
Fruit crumble, vanilla ice cream <small>V VO DFO</small>	15
Affogato	8
Frangelico, Cointreau, Baileys	15
Gundowring ice cream <small>V GF</small>	4
Vanilla, Raspberry, Chocolate, Salted caramel, Liquorice, Lemon curd, Ginger	

RECOMMENDATION

Add Charles Oates pommeau apple liqueur to vanilla ice cream topped with cinnamon	14
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Cheese board, accompaniments	38
Roquefort, Warrnambool cheddar, brie	

PAIR WITH	GL	BTL
2019 Musk Lane Nero D'Avola Bianco, Kyneton, VIC		66
NV Tahbilk Grand Tawny, Nagambie, VIC	12	100
Lobo Quince Gin, Adelaide Hills, SA	11	

DESSERT WINE

2017 WxS Halo Late Harvest Viognier, Seymour, VIC	14	63
2019 Fighting Gully Road Petit Manseng, Beechworth, VIC		65

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 harvest as much as we can from our onsite garden, and source the remaining ingredients as local as possible. All food scraps go to Sarah's beloved chooks at Box Grove Vineyard.