

the start

ENTRÉE

VE, GF	Spiced sweet potato and beetroot soup with house made seed bread	19
VE, GF	Fennel, apple, beetroot, lentil, pecan and brussel sprout salad	24
DF	Blue swimmer crab raviolo, crayfish bisque roasted cherry tomato rosemary and fennel	25
GF	Slow braised beef cheek with velvet mash and borscht	26

the middle

MAIN

VE	Pearl barley risotto of spinach, kale, shitake, oyster and enoki mushrooms	31
V, VEO	Maple roast pumpkin wedge, almond curd, quinoa, grains & herbs Vegan option - Spinach puree instead of almond curd	26
GF	Seared ocean trout, beetroot puree, roasted with pickled fennel, baby beetroot and quinoa	38
GF	Roast pork belly, soubise, baby carrots, onion cups, parsnip	33
GF, DF	Slow braised then roasted lamb shoulder with lentils, pancetta, kale and brussel sprouts	37
	Braised and roasted duck maryland, with pickled mushrooms, crispy pancetta and fried kale	28
GF	Slow braised beef cheek with velvet mash and borscht	47

SIDES

GF, VE	Confit garlic and rosemary roasted potatoes	15
GF, VEO	Sautéed winter greens	15
GF, V	Cos wedge salad, olive mayonnaise, grated parmesan	15
GF, V	French fries, with aoili and tomato sauce	14

the finalé

DESSERTS & CHEESES

GF	Warm chocolate friand, poached pear with melted chocolate sauce and raspberry sorbet	18
	Espresso liqueur infused cheesecake served alongside an affogato.	18
	Add a shot of Frangelico	+10
GF	Gingerbread Espresso Martini	22
GF	Affogato with a shot of Frangelico, Baileys or Amaretto	20
GFO	Cheese board with house made lavoche and quince Pyengana cheddar Milawa king river gold Milawa brie	30 for all 3 12 each

FORTIFIED WINES

			G	B
2015	Rob Dolan Late Harvest Sauv Blanc	Yarra Valley	14	72
2017	Scion After Dark Fortified Durif	Rutherglen	16	80