



Appetizer

Garlic bread \$8 (V)

Ham board, selection of cured meats & hams with pickles olives & fresh bread \$28

Selection of house made dips with grilled bread \$15

Soup of the day \$12

Chicken caesar salad with grilled chicken E \$18 / M \$28

Bowl of Portarlington mussels, white wine garlic & cream with crispy fries \$18

Potted smoked trout, mesculine & grilled bread \$18

Double cooked suckling pork belly, black pudding, green apple foam & cauliflower \$18 (GF)

Salt & pepper calamari, tomato, fetta & olive salad \$18 (GF)

Meredith goats cheese tartlet, eggplant, zucchini, caramelised onion & roast capsicum \$18 (V)

Pasta

Potato & ricotta gnocchi, butternut pumpkin, peas, fresh mint and wild roquette \$34 (V)

Pumpkin & parmesan ravioli, burnt butter, sage and silver beet \$34 (V)

Chorizo & beef bolognaise, orecchiette, pecorino and fresh roquette \$30

Braised veal & onion tortellini, baby spinach, sweet potato, porcini and wild mushroom sauce \$34

Jamon and sautéed greens tossed through tagliatelle, with fresh herbs olive oil & pecerino \$34

Mains

Confit duck leg with braised du puy lentils, parsnip cream, silver beet & crispy pancetta \$36

Gremolata lamb rack, celeriac, spinach, roast chestnuts & rhubarb tartlet \$40

Traditional fish pie, trout, mussels, prawns, spinach & sorrel \$34

Vegan cassoulet with white organic free range polenta chips \$32 (V)

Pan seared trout, almond skordalia, spinach, peas & salsa verde \$36

Crispy pork knuckle for 2, braised cabbage with bacon & juniper, mashed potato & mustard sauce \$45 (GF)

From the Grill

All of our steaks come with a sauce & steak sides

250gr eye fillet \$38

300gr Scotch Fillet \$38

Sauces

Jus

Green Peppercorn

Mushroom & blue cheese

Steak sides

Mac & cheese with streaky speck

Mashed potato (GF)

Roast kipfler, rosemary & garlic potatoes (GF)

Crispy Fries (GF)

Sides

Sautéed mixed greens with garlic & herbs \$8 (GF)

Sautéed mixed mushrooms \$8 (GF)

Mixed leaf green salad \$8 (GF)

Corn on the cob cheese crumbs & pickled onion \$8 (GF)

Crispy Fries \$8 (GF)

Dessert

White chocolate bavarois, kirsch cherries & tuile \$16 (GF,V)

Chocolate symphony: Chocolate pudding, chocolate terrine & chocolate ice cream \$20 (GF)

Banana & maple syrup crumble \$14

Cheese board with selection of three cheeses \$25

Apfelstrudel served with cream, custard, or ice cream \$15

Bombe Alaska \$16

Selections of house made ice cream \$14 (GF)