



Something to Start

Tempura zucchini blossoms – corn mousse, piquillo peppers, golden raisins, parsley – (gf, ve, df)

Vanella Stracciatella - Don Bocarte anchovies, crushed spring peas, toasted sesame seeds, crisp chicken skin – (gf)

Tataki of beef – chilled onion dashi, pickled mushrooms, shaved carrot, smoked garlic and soy emulsion, crispy shallots – (df)

Mains

Fish of the day – oven roasted fillet of white fish, barbequed asparagus, black garlic, breakfast radish, unripened tomato consommé (gf)

Artichoke hearts – braised with a chipotle sofrito, served with; tempeh, baby corn, broad beans and alfalfa sprouts (ve, gf, df)

Crispy skinned pork belly – oven roasted, served with an apple and jalapeno jam, toasted grains in labna, whey infused jus, and spring leaves

Char grilled Hanger Steak – served pink, chimichurri, Amsterdam carrots, grilled shallots, and jus (df, gf)

Sides

New potatoes - squeaky gate strong olive oil, garlic, chives (gf, df, ve) serves 2 - \$9

Spring garden salad – spring leaves, Meredith Valley goats curd, radishes, snow peas (gf, v) serves 2 - \$9

Fries – spiced salt, and aioli (df, v, gf available) - \$7

Local sourdough – whipped butter, Murray River pink salt (v) 2 slices - \$4

Desserts

Melon semifreddo – honey madeleines, macadamia cream, ginger compressed melon, local honeycomb (v)

Ginger bread cake – green apple sorbet, almond crumble, coconut yogurt (ve, df)

Dark chocolate mousse – frozen yogurt, passionfruit pulp, mandarin, meringue (gf, v)

Something to Start \$19 / Mains \$30 / Desserts \$15

3 Course Special \$60

Snack Menu

Nuts and seeds – toasted nuts and seeds, puffed grains, seasoned with furikake (df) - \$7

Ploughman's board – cloth bound cheddar, ham from the bone, pickled vegetables, sourdough bread, whipped butter, native bush tomato relish (gf available) - \$25

Cheese platter – chef's selection of artisan cheese, Bacco's Bakeries crisp breads, medjool dates, a selection of seasonal fruit (gf available, v) - \$27

Lamb kofta – yoghurt flat bread, hummus, labna, garden leaves - pickled vegetables and fries with spiced salt - \$21

Beef burger – cheddar cheese, cos lettuce, grilled onions, BBQ sauce, mayonnaise – fries with spiced salt – (gf available) - \$23

Scones – house made jam, Chantilly cream (v) - \$9 / \$12 with a pot of tea

\$12 children's menu (U-12)

Popcorn chicken with fries / beer battered fish and chips / penne in a garlic cheese sauce / ploughman's plate.

Bowl of ice-cream with chocolate, strawberry or caramel sauce - \$5

Our Menu:

We are dedicated to bringing you excellent food and service.

Our Head Chef, Joshua Greenhill, prepares amazing food using only the highest quality local ingredients available. Our restaurant menu is updated seasonally every 3 months so there is always something new and exciting to try, even for our regulars !

Our High Tea food is hand-made from scratch every week.

We hope you taste the difference. And if you need anything at any time please just ask one of our team.

Our Fine Print:

Please alert our staff of any food allergies you might have. We have a variety of gluten free (gf) and nut free options available on the menu however please note that our restaurant and kitchen is not a gluten / nut free environment. Our menu items are handcrafted in our kitchen sometimes using shared equipment and for this reason we cannot assure you that any menu item will be entirely gluten free.

