



OLIVES, PIPARRAS, CHILLI, CRISPY BREAD \$6 (GFO)
HOUSE BAKED FUSETTE, OLIVE OIL, BALSAMIC VINEGAR \$6
BEER BATTERED CHIPS, PARMESAN, TRUFFLE OIL \$11
SALMON, QUINOA, CELERY, APPLE, SESAME OIL \$19 (GF)
GRILLED OCTOPUS, BASIL, OLIVE POWDER, TOMATO, PINE NUTS \$23 (GF)
WARM PUMPKIN SALAD, BULGARIAN FETA, PECAN NUTS, HONEY, SMOKED PAPRIKA \$15 (GF)
WAGYU RIB FINGERS, HOUSE MADE KIMCHI, CHILLI \$24 (GF)
PORK BELLY, CORN, PEPPERS, HONEY, TAMARIND \$21
LOCAL MUSHROOMS, SNOW PEAS, THAI BASIL, TOFU \$16 (GFO)
GRILLED SPICY BROCCOLI, MINT, TOMATO, FERMENTED CHILLI \$16 (GF)
ROASTED CAULIFLOWER, TOMATO, CUMIN, FETA, CHILLI, CASHEW NUTS \$16 (GF)
PANKO CRUMBED WHITING, SPINACH & DAIKON SALAD, SPICY AIOLI \$25

ROASTED CABBAGE, CELERIAC, BULGARIAN SPICE \$25 (GF)
WAGIN DUCK LEG, SWEET POTATO, TUSCAN CABBAGE, CHESNUT PUREE, PORT, \$32 (GF)
WILD BOAR RAGOUT, FETTUCINI, PARMESAN \$29
MARKET FISH, PRAWNS, GALUSKA DUMPLINGS, BRUSSELS SPROUTS, BOAB FRUIT \$35

400G SIRLOIN TASTING BOARD - VEAL, GRAIN FED, GRASS FED, WAGYU MB9+ \$60 (GF)
WHISKY PAIRINGS AVAILABLE

COLD CUTS

LOMO - FUET ANIS

\$11 EA WITH BREAD (OR) GLUTEN FREE CRACKERS

CHEESES

CABRA PIMENTO - GOAT, GIPPSLAND BLUE- COW, SUZETTE - LOCAL COW

\$11 EA OR \$26 FOR ALL WITH DRIED FRUITS & FIG LOAF (OR) GLUTEN FREE CRACKERS

PLEASE, INFORM US OF ANY ALLERGIES
SURCHARGE APPLIES ON CREDIT CARD AND PAYPASS



CABRA PIMENTO, GOAT CHEESE AGED 3 MONTHS
GIPPSLAND BLUE- COW CHEESE
SUZETTE, LOCAL COW CHEESE
WITH DRIED FRUITS & FIG LOAF (OR) GLUTEN FREE CRACKERS

ONE CHEESE \$11
ALL 3 CHEESES \$26

STICKY DATE PUDDING, HOUSEMADE ICE CREAM \$13
SORBET, SEASONAL FRUITS \$10 (GF/DF)
WHISKY CHOCOLATE TRUFFLE \$1/PCE

LIMEBURNERS HONEY WHISKY LIQUEUR \$14

FRASER GALLOP ICED PRESSED CHARDONNAY \$15
FROGMORE CREEK ICED RIESING \$15

BROWN BROTHERS TAWNY PORT \$12
GALWAY PIPE GRAND TAWNY PORT \$14
MYATTSFIELD 'NANCY MYATT' SOLERA \$15