

Entree

ROASTED BEETROOT with silken goat cheese and a salad of orange, fennel & green leaves	15.0
CRISPY PORK BELLY on celeriac mash, with a citrus dressed soft herb salad	15.0
CHICKEN ROULADE rolled and stuffed breast, with pan fried chorizo, grilled sweet corn puree & house made leek jam	14.0
ANCIENT GRAIN RISOTTO jerusalem artichoke, king brown mushrooms & baked kale chips	14.0
SWEET POTATO TORTELLINI house made, sautéed in butter, finished with yarra valley dairy fetta & sage	18.0

Mains

TWICE COOKED LAMB slow cooked until it falls off the bone, pressed and seared on a hot grill with white bean, sweet potato, rich sautéed brussel sprouts, kale pesto & a house made jus	35.0
RICOTTA GNOCCHI house made, finished with toasted pinenuts, shaved zucchini, snow peas & parmesan cream	28.0
PAN FRIED OCEAN FISH with crispy cauliflower florets, sautéed greens and a house made sauce of olive oil, lemon juice, chopped tomato & herbs	36.0
200GM EYE FILLET from little creek cattle company in coldstream, served with kohlrabi, pickle jalapeno & chimichurri	41.0
10-HOUR SLOW COOKED DUCK on a rich de puy lentil cassoulet, with roasted scallion & baby carrot	37.0
CHAR GRILLED SPATCHCOCK with sautéed red cabbage and soft white polenta	34.0

Sides

SMASHED CHAT POTATOES oven roasted in duck fat	8.0
SALAD of mixed grains & toasted nuts with a house made pomegranate and molasses dressing	8.0
BROCCOLINI , lemon oil, almonds	8.0

Desserts

APPLE CRUMBLE house made its our take on an old favourite and the apples have travelled less distance to get here than you have	14.0
GOLDEN SYRUP DUMPLINGS house made & served with lemon anglaise	12.0
YARRA VALLEY CHEESE BOARD two cheeses from cold stream and yarra valley dairies with house made fruit pate & lavosh	15.0