

Spring Menu No.4

ENTREE King Mushroom Marrow. Brioche. (veg. gfo) 16
Carrot Hummus. Dukkah cracker. Crispy eschalots. Radish. Pickled carrot. (vegan) 14
Citrus Marinaded Olives. (vegan, gf) 8
Oysters. Watermelon mignonette. Half dozen. (gf) 30
Charcuterie Plate. Local cured meats. Gippsland cheddar. Pickled veg. Grape relish. Sourdough. 34 (gfo)

MAIN Twice Baked Duck Leg. Heirloom carrots. Fondant potatoes. Orange jus. (df, gf) 42
Braised Pork Penne. Red wine tomato sauce. Cider braised bacon. Shaved parmesan cheese. Salsa verde. (gfo. dfo) 46
Pan Seared Market Fish. Cauliflower puree. Crispy onion. (gf) 40
Grass Fed Braised Brisket. Potato and beetroot pave. (df, gf) 48
Ricotta Gnocchi. Pea puree. Snow peas. Goat cheese. Pesto. (veg, vgno) 42

VEGETABLES & MARKET Green Beans. Pesto. Crispy onion. (vegan, gf) 10
French Fries. Homemade ketchup. (vegan, gf) 10
Spring ratatouille. (vegan, gf) 10

CHEESE & DESSERT Cheese Board. Gippsland's finest cheeses. Apple paste. Crackers. one 14 / two 27 / three 40 (gfo)
Brown Butter Carrot Cake. Pecans. Goat cheese frosting. Caramel. (gf, veg) 16
Strawberry Mousse. Sponge cake. Berry compote. (veg) 16

vgno = vegan option dfo = dairy free option

We respectfully acknowledge the traditional custodians of this land, the Gunaikurnai People and pay respects to the elders, past, present and emerging.

We continue our commitment to sourcing produce that has been reared, grown, and caught with complete consideration for welfare and sustainability.

We support small-scale farmers, growers, and local produce suppliers, resulting in the best-tasting produce that shifts with the seasons.

Our menu is subject to change with the availability of fresh ingredients.

Please note a 15% surcharge applies on public holidays.

No split bills by item, we can only split bills equally. Thank you for understanding.