



open 10am to 4.30pm tuesday to Sunday  
 breaky 10am to 12pm  
 lunch from noon to 3pm  
 (reduced menu on tuesdays)

*spring drinks to start*  
*aperol spritz - prosecco, dash of soda \$12*  
*espresso martini - kahlua and vodka,*  
*shaken with a shot of coffee \$15*

**all wine by the glass \$10.50**

fowles 'wild bouquet'. vic mascarerer DOC	sparkling prosecco	strathbogie italy
elgee park, quealy 'pobblebonk' stumpy gully	riesling grigio style blend sav blanc	morn pen. morn pen. morn pen.
baillieu fowles farm to table the stone brown brothers	rose pinot noir shiraz moscato	morn pen. strathbogie heathcote central vic.

**desserts**

chilled **rice pudding**, pistachio crumble, orange & cardamom syrup \$13  
**sticky date** pudding, spiced rum caramel sauce, with ice cream \$14  
 salted caramel and **popcorn mousse** GF \$12

**affogato** with vanilla bean ice cream, frangelico or baileys \$14  
**liqueur coffee** or liqueur hot chocolate \$12

**Sundays - 10% surcharge applies** all purchases to meet significantly higher Sunday business costs. 15% on public holidays.

**small bites to start or plates to share**  
 housemade **fishcakes** with onion jam (3) \$15

grill corn and paprika **croquettes**, chilli lime cream (3) \$15

pork, orange and fennel **meatballs**, tomato braise DF \$13

**burrata**, ( fresh young mozzarella), red wine syru, virgin olive oil  
 charcoal salt and crusty sourdough \$15

garlic herb salted stonebaked **flatbread** \$11

**mcclelland board**

selection of cured artisan meats – bresaola, capocollo,  
 confit duck rillettes, onion relish, smoked king island cheddar, sourdough GF\* DF\* for 2 \$33

premium **cheese board** with sticky marsala figs, maple walnuts and lavosh \$28

lemon myrtle **calamari**, fresh herb salad, smoked garlic aioli GF DF \$24 / sharing \$33

**larger dishes**

poached **golden beetroot** and pear salad, goats cheese, smoked almonds  
 and ajo blanco dressing GF V\* \$24

fried **halloumi**, cauliflower salad, honey roasted celeriac, leek, smokey apple & pistachio GF \$25

**prawn linguini**, handmade pasta with chilli and garlic, citrus crumb \$33

**chicken ballotine**, black barley, carrot puree and a light tarragon sauce \$28

crispy skin baby **barramundi**, macadamia puree, finger lime and grilled asparagus GF \$32

rolled organic **pork** belly, mulled apple juice, braised red cabbage and roast potato DF \$29

open porterhouse **steak sandwich** from 'little Joe' farm, grassfed & organic, with fries \$28

side of roasted garlic and rosemary salted potatoes GF DF \$9

grilled asparagus with smoked almonds, extra virgin olive oil GF DF \$10

pear, rocket and pecorino salad GF DF\* \$9

GF\* DF\* - if requested *inform us of allergies prior to ordering*  
*we cannot guarantee that any dish will be free from traces allergens and gluten*