



open 10am to 4.30pm tuesday to sunday
 breaky 10am to 12pm, from 830am weekends
 lunch from noon to 3pm
 (reduced menu on tuesdays)

summer drinks to start
aperol spritz - prosecco, dash of soda \$13
espresso martini - kahlua and vodka,
shaken with a shot of coffee \$15

wine by the glass

baillieu vintage brut mascareri DOC	sparkling prosecco	morn pen Italy	\$12 \$11.50
elgee park, quealy 'pobblebonk' mcclelland jakcals run	riesling grigio style blend sav blanc chardonnay	morn pen. morn pen. central vic morn pen	\$13 \$11 \$10 \$10
baillieu the stone brown brothers	rose shiraz moscato	morn pen Heathcote central vic.	\$10.50. \$10 \$9.50
elgee park elgee park	pinot noir cab merlot	morn pen morn pen	\$13 \$13

desserts

sticky date pudding, butterscotch sauce, with ice cream \$14
grilled pineapple, coconut malibu ice cream, spiced rum syrup *V DF* \$13
 trio of **sorbets**, forest fruits, green apple, mango *GF** \$14
affogato with vanilla bean ice cream, frangelico / baileys / kahlua \$14
liqueur coffee or liqueur hot chocolate \$12

Sundays - 10% surcharge applies all purchases. 15% on public holidays.

sample menu, subject to change

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

house made **dips**, baker boys sourdough \$16

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

house mushroom and walnut **pate** with sourdough *V DF GF** \$15

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

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

mcclelland board

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

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

salt and pepper **calamari**, fresh herb salad, garlic aioli *GF DF* \$24 / sharing \$33

larger dishes

tofu salad, marinated & pan-fried, crisp asian greens, brown rice & ginger dressing *V DF GF** \$24

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

pappardelle pasta with smoked salmon, asparagus and pecorino pesto, lemon crumb \$33

tea poached **chicken breast** salad, quinoa, kale, mint, pepitas, currants, goat cheese \$28

market fish, please ask for today's fresh selection \$MP

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

open porterhouse **steak sandwich** from 'pinnacle' farm, grassfed & organic, with fries \$29

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