

open 10am to 4.30pm tuesday to sunday  
 breakie 10am to 11.45am  
 lunch from noon to 3pm  
 (reduced menu on tuesdays)

*autumn drinks to start*  
*aperol spritz \$13*  
*espresso martini \$15*  
*G & T - Melbourne Gin Company \$12*

### wine by the glass

baillieu cuvee handpicked DOC	sparkling prosecco	morn pen italy	\$12 \$11.50
elgee park, yal yal mcclelland fowles	riesling pinot gris sav blanc chardonnay	morn pen. morn pen. central vic. central vic.	\$13 \$11 \$10 \$10
baillieu mcclelland four pours	rose shiraz moscato	morn pen central vic. central vic.	\$10.50 \$10 \$9.50
phaedrus elgee park	pinot noir cab merlot	morn pen morn pen	\$13 \$13

### house desserts

**sticky date** pudding, butterscotch sauce, with ice cream \$14  
 trio of **sorbets**, forest fruits, green apple, mango *GF\** \$14  
 spiced fruit **strudel** \$12

**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.  
 all EFTPOS and credit cards incur a 1% transaction fee*

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

### small bites to start or plates to share

smoked **trout rillettes** with dill, fennel, radish & toasts \$16

parsley, mustard & **pork terrine**  
 with bread & butter pickled zucchini  
 ( st bernard's organic breed pork ) *DF GF\** \$22

**soup** of autumn flavours with cheesy toasted focaccia \$15.50

### mcclelland board

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

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

**calamari**, lightly fried, with kewpi mayo, asian slaw *GF DF* \$24  
 or sharing \$33

tempura **coconut prawns** with crispy noodles, aromatic herbs, spiced yoghurt dressing *GF* \$26

### larger dishes

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

**fried halloumi**, honey roasted beetroot salad, with lentils and freekeh.  
 crisp chickpeas & sweet potato, almonds, currants, saffron yoghurt dressing *V GF* \$26

handmade **gnocchi** with local mixed mushrooms, pecorino, cream sauce *V* \$27

**salmon fillet** with a citrus crumb, braised leek, white bean, cherry tomato, spinach *GF\* DF* \$33

aylesbury **duck breast**, warm smoked with morello cherry,  
 orange and black barley salad, candied walnut *DF* \$32

braised **lamb shoulder**, baked polenta, lemon buttered brussel sprouts \$30

side of roasted potatoes with aioli and chili jam *GF* \$12