

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

drinks to start
house aperol spritz \$13
espresso martini \$16
G & T - melbourne gin company \$12

wine by the glass

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

house desserts

premium cheese board with house quince paste, lavosh \$28
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*

chilled **prawn** and mango lettuce cup, ricer noodle, passion fruit vinagrette GF DF \$22

honey mustard **meatballs**, braised red cabbage, apple DF \$18

steamed vegetable **gyoza** (5) with light asian dipping sauce VG \$16

mcclelland chacuterie

shaved artisan meat, organic free range pork terrine,
 pickled vegetables, chicken liver pate
 dukkah rolled goat cheese, sourdough GF* DF* \$33

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

super salad of cauliflower, zucchini, carrot, herbs, black barley, pomegranate dressing V DF GF* \$25

classic caesar salad with crispy bacon, poached egg, cos greens, parmesan and croutons \$24
 add chicken tenderloins \$6

paprika bun burger -

with **grilled haloumi**, chilli jam, pickled carrot, lettuce tomato, side of roast potatoes \$27

or

with victorian **lamb**, beetroot relish, fetta, green pea hummus, lettuce, side of roast potatoes \$28

handmade **pappardelle** with smoked salmon, fresh pea, creamy caper sauce & citrus crumb \$31

chicken, leek and vegetable **pie**, butter puff pastry, paris mash, tarragon cream sauce \$29

warm smoked **duck salad**, with orange, cucumber, asparagus, green tea noodles GF \$32

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

side of spring greens GF \$10