

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

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
mosselini	sav blanc	morn.pen.	\$10
fowles small batch	chardonnay	central vic.	\$11.50
yal yal	rose	morn pen	\$12
barnsworth	shiraz	south aust.	\$11.50
willowglen	moscato	riverina nsw	\$9
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*

mcclelland **prawn cocktail** with australian prawn and shrimps, classic cocktail sauce *GF DF* \$16.50

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

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

mcclelland charcuterie

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* \$24.50
 or sharing \$34

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

classic caesar salad with crisp bacon, poached egg, cos greens, anchovy,
 parmesan and croutons *DF* GF** \$24
 add chicken tenderloins \$6

paprika bun burger -

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

or

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

handmade **pappardelle pasta** with smoked salmon, fresh pea and caper sauce,
 topped with citrus crumb \$31

warm smoked **duck breast salad**, with blood orange, cucumber, asparagus,
 and soba noodles, with a citrus and sweet soy dressing *DF* \$31

victorian pinnacle **beef short rib**, dry rubbed and slow roasted, side chimichurri potato salad \$32

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