Grazing Menu

SNACKS

'1309' Sourdough & Focaccia **$9**
native dried saltbush, 'Gippsland' cultured butter (VGO) (NF)

House Marinated 'Salute' Olives **$12**
'1309' focaccia (VG) (NF) (DF)

SMALLS

Pacific Oyster (4) **$29**
'BE Cuvée vinaigrette & 'YV' smoked salmon caviar (GF) (NF) (DF)

Baked 'Woodside Charleston' Camembert **$29**
local rhubarb & cinnamon jam, toasted granola
grilled sourdough (V)

'Southern Ranges' MB4 Sliders (3) **$29**
warm brioche buns & burnt onion jam
local blue cheese mayo (NF)

Crispy Chicken Wings (6) **$29**
Starward whiskey bbq sauce
'Gippsland' buttermilk ranch dressing (GF) (NF)

Crumbed 'Lakes Entrance' Rockling Taco's (3) **$29**
corn, black bean, jalapeno & brown rice
3 cheese, sour cream, guacamole (GF) (NF)

Torched 'Fremantle' Octopus Salad **$29**
baby potato, chorizo, capers, olives, grilled capsicum
cherry tomatoes, picked dill, orange emulsion (GF) (NF) (DF)

Grilled Lebanese Eggplant **$29**
sumac crispy chickpeas, sesame seed sauce, preserved lemon
pomegranate seeds, garden parsley
candied walnuts & local olive oil (VG) (GF)

***choose 3 smalls for $84**

SHARING FOR 2

Local Charcuterie **$52**
'Kilmore' zingara, fennel & calabrese salami's
'Coldstream' chili chicken kabana, wood smoked ham
'Clovis' whole grain mustard, pickled vegetables
house marinated 'Salute' olives, grilled in house sourdough

Local & Artisan Cheese **$52**
YVD – Persian feta
Stone & Crow- Firm Curfew cheddar style
Three Victorian Artisan Cheese
'Healesville' Syrian fig jam, green apple & grapes
candied walnuts, in house crisp bread & water biscuits (V)

Whilst dietary requirements are catered for, we do not guarantee a strict nut or gluten free kitchen.

Surcharge Applied on Visa 1.1% | Master Card 1.4% | Amex 1.8% | Public Holiday 15%

Grazing Menu

PLATES

Local Handmade Fettuccine **$40**
'Hazeldene' chicken breast, kale, 'Coolibah' baby spinach
YVD' persian feta, spiced tomato & cashew cream sauce
***vegetarian option $36**

'Dixon's Creek' Sausages **$38**
buttery mash potato, roast baby turnips
sticky onion & Worcestershire gravy (NF)

250g 'Southern Ranges' MB4 Porterhouse **$52**
cos, crunchy greens, cherry toms & baby potato salad
'Gippsland' buttermilk dressing
local sweet mustard pickle (GF) (NF)

Tasmanian Salmon **$42**
roast beetroot, freekeh, caper, gherkin, fresh herbs
pomegranate & tahini dressing (NF)

SIDES

Skinny Fries **$13**
bacon salt & parmesan dust (VGO) (GF) (NF)

Caesar Style Salad **$13**
baby cos, radicchio, free range boiled egg, shaved parmesan
wood smoked bacon, croutons
'Gippsland' buttermilk dressing (VO) (GFO) (NF)

Grilled Broccoli Steak **$13**
miso glaze & garlic chips (V) (VGO)

Hasselback Beetroot **$13**
whipped feta & toasted hazelnut crumb (V) (VGO) (GF)

SWEETS

(5) Crispy Churros **$19**
cuvee 45% milk chocolate dipping sauce
cinnamon sugar (NF)

Local Strawberry Mousse **$19**
crisp butter shortbread, mascarpone
mini meringue drops (GF) (NF)

Lime & Ginger Cheesecake **$19**
ginger crumble, lime gel & citrus disc (VG) (NF)

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