

\$76 PER PERSON

Victorian Farmers' Table

Local artisan cured meats, hand crafted terrines & pâtés
Barkly Smokehouse Grandmother ham, selection of pickles & mustards (LG)
House smoked king salmon, crème fraiche, pickles (LG)
That's Amore cheeses, marinated & char grilled vegetables (LG + V)
House made seasonal dips & marinated Mt Zero olives (LG + V)
Freshly baked breads including Scottish rolls &
soft 'pull apart' milk buns (V)

From the Kitchen

Slow roasted Otway Ranges pork shoulder, mustard & herbs (LG)
Smoked Roaring forties leg of lamb, Saltbush, garlic & chickpeas (LG)
Char grilled Hazeldene's chicken, almond romesco (LG)

Hot Sides

Kipfler potatoes, capers, lemon, dill (LG + V)
Leatherwood honey roasted carrots, spiced nuts & seeds,
mustard vinaigrette (LG + V)
Orecchiette pasta, broccolini, peas, garlic, olive oil, chili (V)

Salad Bar

Roasted baby fennel, radicchio, shallots, green beans, parmesan (LG + V)
Gem leaves, baby fennel, orange, red onions, white balsamic (LG + V)
Roasted Heirloom beetroots, mint labneh,
orange & vanilla dressing, marigolds (LG + V)

Condiments

Chimichurri, mint jelly, mustards, horseradish

Half time

Victorian cheese 24

Selection of artisan locally made cheese, roasted pear,
fruit toast, lavosh, candied walnuts (V + LG on request)

Baked lemon tart 19

clotted cream, honey figs, blood lime (LG + V)

Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

LG* - Low Gluten | V - Vegetarian | VE - Vegan

*Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.