



## Entrée

Soup of the day \$9

Braised oxtail, celeriac & spinach “lasagna”, horseradish cream (*gf*) \$19

Canadian maple & cider glazed sea scallops, parsnip purée,  
dehydrated speck crumble, smoked beurre blanc, micro greens (*gf*) \$20

Crumbed lamb brains, spiced lattice potato,  
sautéed spinach, garlic vines, béchamel sauce \$19

Wild mushroom, spinach & goats cheese vol-au-vent,  
poached egg, roast capsicum cream (*v*) \$17

*gf* = Gluten Free | *v* = Vegetarian

## Main

Pan seared beef eye fillet, wild mushroom,  
Jerusalem artichoke, potato mille feuille, parsnip purée (*gf*) \$40

Roast pork tenderloin, crumbed pigs tail, pigs head cabbage roll,  
date purée, broccoli, pearl onion, baby beetroot \$39

Roasted chicken supreme, roast garlic & leek dauphinoise,  
sautéed spinach, roast baby carrots (*gf*) \$38

Cauliflower & cheddar fritter, roasted onion,  
grilled capsicum, mushroom orzo, semi-dried roma tomato (*v*) \$33

Chorizo crusted flathead, spiced haricot beans,  
grilled asparagus, truss cherry tomato \$39

Roast venison cutlet, celeriac mash, roast parsnip,  
braised red cabbage, Spanish onion, blackberry jus \$43

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## Dessert

Peach frangipane tart, strawberry & lemongrass ice cream,  
pistachio dust \$17

Vanilla mousse, lime gel, sablé biscuit, crystallised ginger \$16

Bitter chocolate crème brûlée, lemon curd frozen yoghurt,  
rum soaked mandarin \$17

Pumpkin cake, caramelised walnuts, Devonshire ice cream,  
cinnamon anglaise (*gf*) \$18

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# Cheese Menu

Accompanied with muscatels, nuts, dried fruits,  
house made chutneys, dips and crisp bread

## L'Artisan Fermier

French cheesemaker Matthieu Megard has created a semi-hard, smear ripened cheese reminiscent of a classical Morbier with an ash layer in the centre. The cheese is pressed for 12 hours in cloth, salted in a brine bath and then smeared every second day with a brine solution. After six weeks the rind develops a reddish tinge and is slightly sticky to touch. The Fermier has a nutty taste with a smoky finish and develops a stronger earthy flavour as it matures.

## Rouzaire Brie de Nangis

This surface ripened white mould cheese has been revived from an old recipe from the village of Nangis by the Rouzaire family of affineurs, who operate in the Brie region of Île-de-France. Protected by a Poplar wood box as it matures, this small brie cheese develops a yeasty rippled rind and a soft rich unctuous texture.

## L'Artisan Extravagant

This hand-ladled triple crème is made using premium milk and cream from Schulz Organic Farm at Timboon Western District Victoria. Deliciously creamy when it's young, the centre slowly ages until it breaks down into a thick sticky cream.

## Maffra Cloth-Aged Cheddar

Maffra Cheese Company is located on a dairy farm in the heart of Gippsland's dairy country. The award-winning Maffra Cloth-Aged Cheddar exhibits the classic cheddar flavour profile; sweet and rich up front with complex after tones and a grassy aroma. The texture is moist, and slightly crumbly. Each cheese is ripened under cloth to allow a thin rind to form, and carefully matured for up to two years.

## Riverine Blue

Berry's Creek Gourmet Cheese is handcrafted in the hills of Gippsland at Poowong North. On appearance Berry's Creek Riverine Blue looks to be an intense blue cheese with striations of green mould liberally running throughout its ivory coloured pate, but looks can be deceiving. The rich buffalo milk combines beautifully with the mould, delivering a soft creamy mouth feel with an almost savoury flavour profile that finishes with a lingering lactic sweetness that is most addicting. It's a cheese for blue lovers and novices alike.

Single cheese selection \$16

Two cheese selection \$21

Three cheese selection \$25