



## Entrée

Soup of the day \$9

Fried goat's cheese croquette, roasted Spanish onion, grilled eggplant,  
bibb lettuce, balsamic reduction (*gf*) (*v*) \$17

Pan seared scallops, parmesan purée,  
smoked tomato & coriander chutney, beurre noisette (*gf*) \$20

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

Orange & anise glazed pork belly, sautéed wombok, mushroom,  
ginger & miso sauce (*gf*) \$18

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

## Main

Maple brined pork tenderloin, candied walnut crust, roast pumpkin mash,  
sautéed cabbage, braised baby onion, bacon crisp \$39

Roasted duck breast, duck leg samosa, parsnip chips, salt baked swede purée,  
caramelised baby carrots, honey mustard jus (*gf*) \$38

Mushroom, roast garlic & goat's cheese stuffed veal roulade,  
Parmentier potato, broccoli florets, red wine jus \$41

Truffle gnocchi, grilled halloumi, roast cauliflower, asparagus,  
rosemary cream sauce (*v*) \$33

Pan seared snapper, Parma ham, roman artichokes,  
sun dried tomato, watercress, red wine sauce \$39

Grilled Scotch fillet, ricotta pommes purée, broccolini,  
truss cherry tomato, grilled asparagus \$40

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## Dessert

Frangipane cake, papaya ice cream, fig jam,  
poached baby pear, nutmeg crumble \$17

Chocolate & coconut crêpe roulade, Nutella, crushed buttered hazelnut,  
vanilla bean ice cream \$16

Vanilla panna cotta, orange jelly, pistachio biscotti, sugared raspberries \$17

Black treacle cheesecake, blueberry gel,  
ginger nut biscuit, vanilla mousse, roasted pecan (*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