



Entrée

Soup of the day \$9

Farmhouse chicken galantine, fig chutney, toasted bread points \$16

Sesame seared tuna, mixed micro herbs, Japanese mayo,
mirin & lemongrass gel (*gf*) \$20

Crumbed lamb brains, fennel kimchi, carrot & ginger purée \$19

Grilled asparagus, poached quail egg, parmesan crisp,
shaved asparagus & micro herb salad, truffle vinaigrette (*gf, v*) \$18

gf = Gluten Free | *v* = Vegetarian

Main

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

Brie stuffed chicken roulade, baby carrot, creamy polenta,
red capsicum coulis, salsa verde *(gf)* \$38

Smoked eye fillet, beetroot & horseradish rosti potato,
braised baby onion, garlic vines *(gf)* \$41

Ricotta, rosemary & Spanish onion agnolotti, grilled confit carrot,
pea purée, parmesan cream *(v)* \$33

Pan seared cod, cod brandade, avocado relish, chorizo crisp, squid salsa *(gf)* \$39

Sous vide lamb rump, lamb & ricotta croquette,
pommes purée, confit carrot \$40

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Dessert

Plum clafoutis, cinnamon yoghurt sorbet,
orange compote, toasted almonds \$17

Strawberry sorbet, coconut shortbread,
strawberry & rhubarb compote, crème fraiche anglaise \$16

Apple novel, salted liquorice ice cream \$17

Black magic chocolate cake, raspberry meringue,
clotted cream *(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