

+Food

Small Plates

Warm Marinated Mt Zero Olives

+GF +NF +DF +V

☯ Pairs well w the *Shut the Gate Riesling*

Spiced Nuts +DF

☯ Pairs well w the *3 Ravens Tropical Pale Ale*

Karaage Chicken Ribs +GF +DF +NF

w tamarind dipping sauce

☯ Pairs well w the *Hargreaves Hill Pale Ale*

Duck & Mushroom Croquettes +DF +NF

w truffle aioli

☯ Pairs well w the *Rob Dolan Pinot Noir*

Seared Scallops +NF

w chorizo + pea pureé

☯ Pairs well w the *Tonic Rosé*

Housemade Dips +NF +GFO

w fresh bread, olive oil, balsamic + our housemade dukkah

+Ask your server for the weekly dip special+

Cheese Plate +GFO +NF

w grilled sourdough

+Ask your server for the weekly cheese special+

Cured Meat Plate +GFO +DF

w pickles + grilled sourdough

+Ask your server for the weekly cured meat special+

Large Plates

8 Pan-fried Semolina Gnocchi 22

w mushrooms, asparagus, goats curd, truffle oil + pinenuts

☯ Pairs well w the *Farina Pinot Grigio*

6 Salt & Pepper Calamari +GF +DF 24

w skordalia, parsley + lemon

☯ Pairs well w the *Ros Ritchie Sauvignon Blanc*

16 Grilled Salmon +GF +NF 28

w orange + fennel salad + apple pureé

☯ Pairs well w the *Una Non Grata Gamay*

16 Crispy Pork Belly +GF +NF 28

w witlof, fennel, apple + corn pureé

☯ Pairs well w the *Shut the Gate Riesling*

12 Share Plates

Half Roast Chicken +GF +NF +DFO 50

w chat potatoes + salsa verde

☯ Pairs well w the *Rob Dolan Chardonnay*

12 Rump Cap (served medium) +GF +NF +DFO 68

w roasted shallots, capers + parsley

☯ Pairs well w the *Warramate Cab. Sauvignon*

14 Butternut Squash +V 42

w walnuts, pangrattato + sumac

☯ Pairs well w the *Rusden GSM*

+Add Gluten Free \$1

+GF | Gluten Free +GFO | Gluten Free Option +V | Vegan +VGO | Vegetarian Option

+DF | Dairy Free +DFO | Dairy Free Option +NF | Nut Free +NFO | Nut Free Option

+Food

Sides

Grilled Cos Salad	12
<u>w</u> blue cheese dressing + croûtons	
Green Beans +GF +DFO	12
<u>w</u> goats cheese + salsa verde	
Chat Potatoes +GF	10
Truffle Fries +GFO +DF	12

Dessert

Cookie Smash	12
<u>w</u> housemade cookie dough + vanilla ice-cream	
Warm Almond Cake +GF	12
<u>w</u> drunken strawberries + whipped cream	
Housemade Brownie +GF	12
<u>w</u> raspberry coulis + vanilla ice-cream	
Affogato	12
<u>w</u> Amaretto, shot of ST ALi espresso + vanilla ice-cream	
Dessert Cocktail	15
Ask your server for the weekly special	
Dessert Wine	12
Rob Dolan Late Harvest Sauvignon Blanc	

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+Food Kids

Kids' Burger +GFO +NF 12
w cheese, tomato sauce + fries

Nuggie Burger 12
w cheese, tomato sauce + fries

Nuggies 12
w tomato sauce + fries

Bowl of Fries +GFO +NF +DF +V 6
w tomato sauce

+Drinks

Organic Bottled Orange Juice 5

Organic Bottled Apple Juice 5

Noah's Creative Juices Bottle 5

+Apple, Peach, Kiwi & Mango

+Apple, Lychee, Guava, Raspberry & Banana

+Carrot, Apple & Ginger

StrangeLove Organic Soft drink 5

+Lemon Squash

+Holy Grapefruit

+Double Ginger Beer

Daylesford+Hepburn Mineral Spring Co. 5

+Lemonade

+Lemon Lime Bitters

385ml Softdrink 5

+Coke

+Coke No Sugar

+Add Gluten Free \$1

+GF | Gluten Free +GFO | Gluten Free Option +V | Vegan +VGO | Vegetarian Option

+DF | Dairy Free +DFO | Dairy Free Option +NF | Nut Free +NFO | Nut Free Option

Babychino 0.75
w marshmallow

Baby Hot Chocolate 1
w marshmallow

+Milk Lab almond milk 0.5

+Milk Lab lactose free milk 0.5

+Milk Lab coconut milk 0.5

+Happy Happy Soy Boy 0.5

+Califia oat 0.5