

Lunch

available from 11:30 till 2:30

entree

toasted sourdough, semi dried tomato & basil butter / 2.5pp

savoury tart filled with brie, quince, baby leek, roast pumpkin & semi dried tomato, nestled on a dressed salad / 16

coconut prawns, spring salad, confit garlic aioli / 16

salt & pepper squid, remoulade salad, chilli lime mayonnaise / 17

grilled king prawn taco, two toasted tortillas,
mango salsa, rustic slaw / 17

smoked salmon, crab & avocado tian, petite salad,
honey & mustard dressing / 18

main

seared fresh atlantic salmon / 28
roast spring vegetables, avocado & cherry tomato salsa

panko crumbed fresh market fish / poa
please see our staff for our fish of the day,
dressed salad and beer battered chips

wagyu beef burger on an artisan brioche bun / 22
baby lettuce, caramelised red onion, tomato relish, crispy bacon,
vintage cheddar, herb mayonnaise & beer battered chips

spiced lentil & chickpea stack / 20
roasted spring vegetables, hummus & tomato relish

grilled chicken tenderloin salad / 23
avocado, roast pumpkin, semi dried tomato,
marinated feta & basil pesto mayonnaise

sides

beer battered chips / 4

sweet potato chips / 6

dressed spring salad / 8

we politely ask that there are no variations or substitutions with our dishes
for allergies or dietary requirements, please notify our waiters

Charcuterie

available from 12 till 3

cheeseboard for two / 36

three chef's choice cheeses accompanied by toasted sourdough & wafers, dried fruits, fresh apple & quince paste

charcuterie for two / 34

three chef's choice cured meats accompanied by toasted sourdough, chutney, pickles, roast vegetables & olives

charcuterie

double smoked leg ham

premium leg meat cured & seasoned with a mixture of sweet and savoury ingredients. naturally wood smoked for enhanced flavour

mild hungarian salami

fine texture beef & pork salami, fully fermented using traditional methods & lightly spiced with a touch of garlic.

prosciutto di parma

an italian dry cured ham from the emilia-romagna region. sliced thinly, expect a salty, nutty & buttery depth of flavour.

cheese

willow grove double brie

the cornerstone brie from gippsland. this semi-firm brie is made from cow's milk, with a smooth and creamy texture.

willow grove vintage cheddar

this black waxed vintage cheddar, aged for 12 months, exhibits classic cheddar profiles with it's slightly crumbly texture & smooth yet complex after tones.

tarago river shadows of blue

a mild blue vein cheese, aged sharing the stage with p. roqueforti mould & a number of wild yeasts. A creamy delight of both flavour and texture.

Snacks

roasted mixed bar nuts / 6

mixed marinated olives / 6

beer battered chips for two with aioli / 9

sweet potato chips for two with chipotle mayonnaise / 9.5

three blue cheese & caramelised onion arancini balls / 7

we politely ask that there are no variations or substitutions with our dishes for allergies or dietary requirements, please notify our waiters