

# Starters

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Bellarine Produce Platter.	\$38
cured meats, selection of cheeses, dip, tomato, walnuts, house pickled vegetables, bread & crackers.	
Cheese Board.	\$12
Drysdale goats cheese, honey fig “shev” with figs.	
or	
L’artisan extravagant, triple crème with plum paste.	
Garlic & Herb Bread.	\$ 7
Cheese Garlic Bread.	\$ 8
Bowl of Fries.	\$ 8

# Mains

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- Scotchmans Mussels.** **\$25**  
local mussels in a broth of Scotchmans Hill white wine, cream, garlic & spring onions.  
gluten free available  
*Wine Recommendation - 2017 Scotchmans Hill Chardonnay*
- Sticky Glazed Lamb.** **\$30**  
baked lamb shoulder, jalapeño hummus, carrot, toasted sesame, mint & feta salad.  
gluten free  
*Wine Recommendation - 2012 Cornelius Pinot Noir*
- Pulled Pork Burger.** **\$20**  
slow cooked pork shoulder, brioche bun, chipotle mayonnaise & slaw with a side of fries.  
*Wine Recommendation - 2016 Swan Bay Pinot*
- Spicy Korean Chicken.** **\$25**  
pan fried chicken, Asian rice noodle salad, pickled ginger dressing.  
gluten free  
*Wine Recommendation - 2017 Scotchmans Hill Riesling*
- Sautéed Garlic Mushrooms.** **\$24**  
spiced pumpkin and white bean puree, wilted spinach.  
gluten free, vegan  
*Wine Recommendation - 2014 Cornelius Pinot Gris*

# Kids

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Chicken Nuggets & Fries.	\$10
Ham & Cheese Toastie with Fresh Fruit.	\$10
Lemonade Icey Pole.	\$ 3.50
Chocolate Icey Pole.	\$ 3.50

# Desserts

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Chocolate Mousse. with walnut crumble.	\$15
Coconut Panna Cotta. with berry coulis.	\$15
Peanut Butter & Honey Semifreddo. with peanut praline.	\$15