

Starters

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 fruit paste.	
Baked Chorizo.	\$15
with olives, fetta and Little Wings bread.	
Soup of the Day.	\$12
please see chalkboard for details. <i>vegan & gluten free</i>	
Garlic & Herb Bread.	\$ 8
Cheese Garlic Bread.	\$ 8

*Please note a 15% Surcharge applies on all dine in wine and food on public holidays.
No split bills on long weekends.*

Mains

Red Wine Braised Beef Cheeks. \$30

tender beef cheeks slow cooked in Scotchmans Hill shiraz, with cauliflower, leek and blue cheese mash.
gluten free

Super Food Salad. \$15

black rice, brown basmati, quinoa, hemp seed, kale, seasonal vegetables and toasted pepitas with a lemon dressing.

vegan & gluten free

add - chicken marinated in Peruvian spice with Aji Verde. \$ 9

or

hot smoked local barramundi with Aji Verde. \$ 9

Sautéed Mushrooms. \$25

mushrooms sautéed in garlic and Scotchmans Hill white wine with spiced pumpkin puree, spinach and beetroot confit.

vegan & gluten free

Toasted Cuban Roll. \$20

marinated pork, honey ham, swiss cheese, pickled cucumber and mustard mayo on a toasted roll with sweet potato fries.

Scotchmans Mussels. \$25

local mussels with Scotchmans Hill white wine, garlic herbs and cream

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Kids Menu

Pizza Sub & Fries.	\$10
Cheese & Mac. <i>vegetarian</i>	\$10
Bowl of Fries (For the Big Kids Too!). shoe string fries or sweet potato fries.	\$ 8

Dessert

Honey Brulee. rich and creamy honey brulee with poached quince.	\$15
Rhubarb and Apple Crumble. warm poached rhubarb and apple topped with a walnut crumble. <i>gluten free & vegan</i>	\$15
Chocolate Souffle. twice baked chocolate souffle with orange and riesling syrup.	\$15

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