

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. \$12
please see Staff for details.
vegan & gluten free

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

Feed Me. \$65 p.p.

a selection of the Chef's choosing. Full tables only.

Red Wine Braised Beef Cheeks. \$32

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

gluten free

Wine Recommendation: Cellar Reserve Shiraz

Warm Super Food Salad. \$15

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

vegan & gluten free

Wine Recommendation: 2014 Cornelius Sauvignon Blanc

add - hot smoked local barramundi with Aji Verde. \$ 9

Otway Pasta Company Torchella. \$24

with smoked chicken, bacon, spinach and rosemary beurre blanc.

Wine Recommendation: Cellar Reserve Chardonnay

Sautéed Mushrooms. \$25

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

vegan & gluten free

Wine Recommendation: 2014/15 Cornelius Pinot Gris

Toasted Cuban Roll. \$20

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

Wine Recommendation: 2014 Cornelius Sauvignon Blanc

Scotchmans Mussels. \$25

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

Wine Recommendation: 2017 Scotchmans Hill Chardonnay

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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. <i>Wine Recommendation: 2018 Scotchmans Hill Late Harvest Riesling</i>	\$15
Rhubarb and Apple Crumble. warm poached rhubarb and apple topped with a walnut crumble. <i>gluten free & vegan</i> <i>Wine Recommendation: 2018 Swan Bay Prosecco</i>	\$15
Dark Chocolate Torté. with blackberry compote. <i>Wine Recommendation: 2016 Scotchmans Hill Shiraz</i>	\$15

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