

Recommended for two or more people



LITTLE		BIG		SIDES
House made dukkah, Three Mills Bakery toasted sourdough, roast garlic labneh,	12	Slow cooked, spiced lamb shoulder, roast pepper purée, beetroot chutney, dukkah	28	Little 8 Big 14
balsamic reduction, extra virgin olive oil		House cured & smoked duck breast, carrot,	28	Crispy Kipfler potatoes, chilli & citrus seasoning, smoked paprika aioli
White anchovies, tomato concasse, preserved lemon butter, salsa verde, Melba	14	radicchio, zucchini, orange		Steamed greens, soy, oyster sauce, chilli, garlic
toast	16	250g Grainge Angus sirloin steak, green pea purée, charred eschallots, Café de Paris butter	32	Sumac-roast Dutch carrots, cavolo nero, radicchio,
Duck liver paté, charred eschallot, Swiss Brown mushrooms, dark rye sourdough, cabernet sauvignon & cranberry reduction	10	Roast vegetable yellow curry, aromatic coconut quinoa, fresh herbs	26	hazelnuts, extra virgin olive oil, fresh lemon Black rice, cauliflower, tahini, dukkah, coriander, balsamic
Grilled Cheese Project haloumi, basil pesto,	14	Ricotta & herb gnocchi, tiger prawns, cherry	28	reduction
black olive tapenade		tomato, zucchini, preserved lemon, chilli, garlic, baby spinach		Caramelised brussels sprouts, anchovy aioli, crispy speck
Yellowfin tuna sashimi, yuzu, avocado, bean sprouts, fresh herbs, nori crisp, shichimi	18	Market fish mise corn sause furikake hear	32	Fresh Three Mills Bakery bread & butter \$5
sprouts, tresh herbs, non crisp, shichimi		Market fish, miso corn sauce, furikake, bean shoots, chilli, sesame	32	, and the second
Roast pumpkin, candied walnuts, ten grain	14	Doost stuffed behaviorenlent guines C nine nut	28	Marinated olives \$10
sourdough, balsamic reduction, watercress		Roast, stuffed baby eggplant, quinoa & pine nut tabbouleh, beetroot hummus, mint labneh	20	
Seared scallops, sweet corn, black pudding,	22	NA/IId manahara ma miaatta mualumta lala di aadia	28	
coriander		Wild mushroom risotto, walnuts, black garlic, mascarpone, cloth-aged cheddar, mascarpone,	28	
Grainge Black Angus tartare, chives, radicchio, grana padano, sourdough croutes, Crazy Uncle 'Moonshine'	22	watercress		
Charcuterie Board	28			

AUSTRALIAN CHEESE

One 16 / Two 24 / Three 28

Aged, cloth-wrapped cheddar Maffra VIC

Milawa Blue King Valley VIC

Woombye Cheese Co Triple Cream Brie Woombye QLD

L'Artisan "Mountain Man" Washed Rind Timboon VIC

DESSERT

14

Sticky date cheesecake, shortbread crumb, caramelised banana, dulce de leche, vanilla bean ice cream

Buckwheat & cacao waffle, sour cherry compote, 70% cocoa dark chocolate sauce, shaved coconut, raspberry sorbet

Spiced orange millefuille, clove, mascarpone, star anise, rhubarb

Poached fruit & berry crumble, baked custard

Trio of ice creams and sorbets

Affogato

Vanilla bean ice-cream, Red Brick Espresso short black, Pennyweight Gold

TEA & COFFEE

Locally roasted Red Brick Espresso coffee 3.80 / 4
Cappuccino, Flat White, Short Black, Long Black, Latte, Piccolo, Macchiato, Mocha (4.3)

Larsen & Thompson Loose Leaf Tea 4.5

Earl Grey, Egyptian Chamomile, English Breakfast, Jasmine Pearl (Green), Peppermint, White Peony

Fresh mint leaf or fresh lemon and ginger infusion

