

dining – lunch 12.0

small things that we make and serve with toasts...

pork & veal rillettes, pickled onions 11.7

pork & chicken terrine, apple chutney

duck neck sausage, campari jelly, vin cotto 9.8

duck liver & brandy pate, truffle oil

grilled flatbread that we make on the redgum grill served with....

dips - beetroot & apple, pumpkin & feta, rocket & pinenut (v) 16.5

cured meats - salami, prosciutto, pancetta, truffle oil, 24.7

small plates – entrée

asparagus, cos hearts, poached egg, confit tomato, olive caper dressing, reggiano (v, gf) 16.8

fish cakes, romesco sauce, truffled coddled egg, avocado salsa 19.8

prawn spaghetti, zucchini, lemon, feta and thyme 21.9

fried pork belly, corn puree, apple fennel slaw, crispy leek, agro dolce 22.5

poached veal salad, smoked trout mayo, beetroot, sweet potato, parsnip, cress (gf) 17.9

big plates – mains

fish market inspired fish of the day (p.o.a.)

pork, 'free ranger' organic berkshire, apple, carrot, radish, coriander 41.5

duck, twice cooked, spinach, roast figs, kipfler potato, grappa jus (gf) 37.5

lamb, cracked wheat, parsley, red onion, citrus yoghurt, rosemary salt 34.7

prime australian beef "minute steak" (150g, served medium) roasted tomato, confit garlic, potato gratin, red wine jus

side plates (v)

tomato gratin, bread, onion, basil pesto, bocconcini 7.9

zucchini flower, radish, apple chutney

chips, murray river salt, garlic aioli 7.0

green vegetables, goats milk feta

chickpeas, fried, harissa, spiced lemon, red onion (gf) 8.0

fried potatoes, rosemary salt, truffle oil

gf - gluten free / v - vegetarian

children's menu available on request.... oscar

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dessert

panna cotta, turkish delight, grapes, iranian spun sugar, toasted ground pistachios (gf) 15.9

pavlova, peaches, passionfruit, grated white chocolate, mint (gf) 14.9

crème brûlée, chocolate hazelnut , espresso jelly, poached pear, sponge 16.9

lemon crepes, lemon curd, candied lemon zest, chocolate ice cream, walnut praline 15.5

chocolate pudding, strawberry grappa puree, vanilla ice cream, coconut 17.5

gluten free desserts available on request... oscar

cheeses served w bread, crackers & fruit...

hard, bruny island C2

origin: bruny island, tasmania, australia

milk source: cow

approximate age: 6-12 months

a classic cooked curd cheese made in traditional wooden hoops

soft, tarago river triple cream

origin: gippsland, victoria, australia

milk source: cow

approximate age: 7 to 8 weeks

having tripled the amount of cream creates a rich decadent curd with complex flavours.

blue – strezlecki goat blue

origin: gippsland, victoria, australia

milk source: goat

approximate age: 3 months

named after the gippsland mountain ranges, the strezlecki blue has a sweet, yet fine, creamy texture with subtle goat

one – 13.9 / three – 19.8

sweet things (petit fours)

chocolate truffle, bundy rum, cocoa (gf)

coffee macaroons, cream (gf)

mini tartlets, lemon curd