

entree

Charred Koo Wee Rup asparagus, avocado, pinenut and soft herb salad with Yellingbo olive oil and verjuice 15

Woori Yallock zucchini flowers stuffed with whipped Persian fetta, basil and semidried tomatoes on a fresh puttanesca salad 16

Lemon chilli marinated squid with a warm eggplant, chorizo and tomato salad 16

Pippies steamed in garlic, tomato, fennel, coriander and chilli served with toasted sourdough 17

Seared scallops with jamon and sherry vinegar 17

Hargreaves Hill produce platter, ask your waiter for today's selection 30

main

Gentle goat's curd, lemon and chive tortellini with Last Tango butter, asparagus and crushed pine nuts 25

Tildara lamb rump with crushed potato, broad beans, mint, and fetta, served with a seeded mustard and parsley jus 30

Market Fish POA

Lapsang Souchong tea smoked duck with baby asian vegetables, Chinese five spice and tamarind 30

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Aged Black Angus rib eye steak with roasted kipfler potatoes, green peas, silverbeet and goats cheese with a red wine jus 35

sides

Asparagus with prosciutto and toasted almonds 6.5

Green beans with oregano and fetta 6.5

Green leaf salad with verjuice and extra virgin olive oil 6.5

Smashed baby chat potatoes with butter, parsley and rosemary sea salt 6.5

Fat chips 6.5