

# Menu

EST-1860

Please note our register can only take one bill per table or split equally up to 6 ways. We apologise for any inconvenience this may cause.

## To start

Fresh focaccia, spiced almonds & marinated local olives | \$13.5 | V

Cured Seven Creek's wagyu |\$14.5 | GF

Fresh ricotta, blood orange oil, citrus from our garden |\$14| GF |V

Beef carpaccio, truffle, parmesan and rocket |\$18| GF

Smoked brisket croquettes (2) dijonaisse |\$13.5|

## Main

Warm salad- broccolini, skordalia, local walnut, Chioggia beetroot, sweet grapes, local goat's feta |\$29.5|V|Pair with 2018 Tahbilk Riesling

Roast free range local chicken, parsnip, heirloom carrots, jus | \$32.5 Pair with 2016 Tahbilk Roussanne Marsanne Viognier

Whole roasted Goulburn River trout, potatoes, grilled zucchini and garlic  $\mid \$35.5 \, | \, \mathrm{GF} \mid$ 

Pair with 2012 Tahbilk 'Museum release' Marsanne

Crispy pork belly, bok choy, sesame, pea shoots and chilli | \$33.5 Pair with 2016 Tahbilk Pinot Noir

Slowly cooked Avenel lamb shoulder 'pot au fau' celery, carrot, onions |\$36.5 | GF

Pair with 2010 Tahbilk 'Museum release' Shiraz

Beef ragu, pappardelle, parmesan |\$31.5|

Pair with 2010 Tahbilk 'Museum release' Cabernet Sauvignon

#### Sides

Roast potatoes, rosemary salt |\$9.5|VOrganic green leaf salad, marinated zucchini |\$8.5|VOrganic kale, honey carrots, toasted sesame |\$9.5|V

# Cheese

Tolpuddle Farm aged goat's cheese (100g) With quince and candied walnuts |\$26.5 Pair with 2015 Cane Cut Marsanne

#### For the children

Homemade Napoli, spaghetti and parmesan |\$10.5 Roast chicken strips and potatoes |\$10.5 With thanks to:

**Avenel Meats** 

Buckley's Farm Fresh Eggs

Flying Bok Choy

Gamze Smokehouse

Harmony Garlic

Hazeldene Free Range Chicken

Milawa Dairy

Marianvale Murray Cod

Mushrooms Anonymous

Avenel Beef

Palmanova Olive Oil

Salus Bakery

Seven Creeks Wagyu

Somerset Heritage Vegetables

Toobee Honey

Tolpuddle Farm Goat's Cheese

Gundowring Ice Cream

