



Lunch Menu 12 noon - 3pm

Mains

Smoked salt & mountain pepper calamari & avocado salad, cucumber, green goddess dressing, finger lime 24

Corn, zucchini & Bassine feta fritters, heirloom tomato & roast capsicum salad, tzatziki 21

Grilled Bassine haloumi & quinoa salad, walnuts, toasted seeds, avocado, Davidson plum sauce 22

Add slow cooked lamb shoulder 6

Add roast chicken breast 5

Beer battered flathead tails, rustic fries, nori salt, fennel & herb salad, tartare, lemon 33

Regional Platter (for two) 26

Local smoked smallgoods, Prom Country cheese, Fish Creek dukkah, hummus, marinated olives, house pickles, Oak & Swan organic sourdough

Grilled Jap pumpkin, pepita satay sauce, coconut rice, soused cucumber, fragrant herbs, roti bread 30

Add grilled chicken tenderloins 5

200g Gippsland lamb rump, triple cooked potatoes, broccolini, smoked sweet potato puree, onion jam, red wine jus 38

Slow cooked beef brisket & Guinness pie, olive oil potato puree, broccolini, tomato relish 25

Burgers

Angus Beef Burger 25

Smashed free range beef patty, Swiss cheese, lettuce, tomato, pickled onions, honey BBQ sauce, mayo, toasted milk bun, rustic fries

Chicken Burger 25

Buttermilk fried chicken breast, siracha mayo, lettuce, avocado, cucumber, crispy sweet potato, toasted milk bun, rustic fries

Pizza

Margherita 17
Fresh heirloom tomatoes, basil oil, mozzarella

Spicy Salami 19
Sopressa salami, chipotle & capsicum jam, mozzarella, green olives

Greek Lamb 22
Slow cooked lamb shoulder, feta, olives, red onion, roquette, tzatziki

Fungi 17
Braised mushrooms, roast garlic, truffle oil, Prom Country cheese blend

Sides

Rustic fries, local smoked salt, aioli 10

Broccolini, Fish Creek EVOO & dukkah 10

Roast peach, pecan & feta salad 10

Creamy mashed potatoes, green onions 10

Every possible precaution will be taken to ensure that special dietary requirements are accommodated. Please note that certain items may still contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds, lupins and nut products.



Children's Meal Deal \$19

Includes; 1 main item, ice cream with topping & soft drink

Fish & Chips

Battered whiting bites, chips & salad

Nuggets

Chicken nuggets, chips & salad

Pasta

Macaroni, parmesan cheese & butter
or beef bolognaise & parmesan cheese

Bangers & Mash

Local beef sausages, creamy mashed potatoes, broccolini, jus

Ice Cream & Topping

Vanilla ice cream, choice of topping & sprinkles

- Chocolate
- Strawberry
- Vanilla
- Banana
- Caramel

Soft Drink/ Juice

Lemonade, Raspberry, Pepsi, Pepsi-Max, Solo, Orange/ Apple Juice

Dessert Menu

Dark chocolate nemesis, raspberry curd,
coconut biscuit, raspberry jam, raspberry dust 16

Lemon curd tart, Loch gin & lime sorbet, lychee,
blackberry jam, mandarin gel, meringue 16

Whipped burnt vanilla cheesecake, mango,
Gippsland rhubarb, wattleseed crumb,
pistachio ice cream 16

Frozen coconut mousse, coconut rum caramel,
passionfruit four ways 16

From Country Cheese 16
Woolamai Mist camembert (50g), pickled walnuts,
Gippsland rhubarb jam, salted green apple, lavosh,
Oak & Swan organic fruit bread