



Today's Menu

House sourdough | Murray River pink salt | 'garden waste' oil

Crudites | sunflower | chickpea miso

Potato hash | nduja | smoked cultured cream | chives

Smoked chicken liver parfait | pickled celtuce | witlof

Stracciatella | Beechworth strawberries | Lonza | opal basil

Goolwa pipis | smoked pork | garlic & saffron pil pil | zucchini

Lamb ribs | macadamia | saltbush

Lamb backstrap | sheep's yogurt | peas | black garlic

Shio koji roasted Western plains pork belly | fennel jam | pollen

Corn | pumpkin seed miso | house cheese

75 pp

*Please advise our staff upon ordering if you have food intolerances or allergies.
We do our best to accommodate guests but are unable to guarantee dishes are
completely allergen-free.*

A 15% surcharge applies on Public Holidays



Dessert

Smoked chocolate covered chicken skin | mountain pepper
salt 4

White chocolate parfait | strawberry sorbet | Geraldton wax,
beurre noisette crumb 16

Cabernet wine lees ice cream | burnt orange | puffed wild rice
| dehydrated artichoke foam 16

Cheese

La Artisan 'Mountain Man' | Mortlake Vic

Tarago River Blue | Gippsland Vic

Maffra Cheddar | Maffra Vic

Sourdough crostini | candied walnuts | JimJam quince paste

One cheese 13 | two cheese 24 | three cheese 32

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