



Today's Menu

House sourdough | 'garden waste' oil

Royal blue potato hash | black garlic aioli | chive

Corn | pumpkin seed miso | house cheese | finger lime

House capocollo | pickles | ferments

Hiramasa Kingfish | fermented chilli | avocado | succulents

Stracciatella | local persimmon | pomegranate | duck ham

Eggplant | smoked pepper sauce | puffed wild rice | salt bush

Milwa Chicken | nduja | tromboncino | warrigal greens

Shio koji roasted Western Plains pork | fennel jam | pollen

Garden cucumber | Meredith goats curd | native river mint

75pp

*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

Basque cheesecake | beurre noisette crumb | burnt honey ice
cream | Pink Snow apples 16

Moscato wine lees ice cream | rhubarb | white chocolate 16

Cheese

La` Artisan 'Mountain Man' | Mortlake Vic

Mossavale | Berry's Creek 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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