



Example Set Menu

Our sourdough | garden 'waste' oil

Garden radish | beetroot chickpea miso

Western plains capocollo | pickles | ferments

Fidelia potato hash | nduja | smoked cultured cream

Red witloof | parmesan custard | pickled walnut

Baby Octopus | saffron potato | chorizo | romesco

Pumpkin | macadamia | pumpkin seed | saltbush

Mushrooms | stracciatella | fermented chilli | pangrattato

Beef cheek | sugarloaf | goats curd | horseradish | apple

Milawa chicken | fennel | green olive | capers | pinenuts

Jerusalem artichoke | black garlic | rosemary

75 pp*

**A 15% surcharge applies on Public Holidays*

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.



Dessert

Smoked chocolate covered chicken skin | mountain pepper
salt 4*

Basque cheesecake | beurre noisette crumb |
burnt honey ice-cream | local persimmon 16*

Moscato wine lees ice cream | rhubarb | white chocolate 16*

Cheese

L'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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