



To Start / Share

Mount Zero Olives | V | GF | DF | 8

Char Grilled Sourdough, Black Olive Tapenade | V | DF | 17

House Made Mushroom, Parmesan & Truffle Croquettes, Aioli | V | 21

Smoked Trout Rilette, Croutes & Grilled Sourdough | 27

Baked Washed Rind Cheese, Local Honey, Lemon Thyme, Grilled Sourdough (For 3-4 People) | V | 46

Large Plates

Hand Rolled Potato Gnocchi, Confit Leek, Goats Curd, Smoked Almond Romesco,
Chervil & Dressed Bitter Leaves | V | 37

Pair with 2023 Tahbilk Riesling

Hot Smoked Free-range Chicken Breast, Tri Colour Sweet Capsicum Stew,
Vincotto, Broccolini & Bronze Fennel Fronds | GF | DF | 40

Pair with 2022 Tahbilk Marsanne

Panko & Hazelnut Crusted, Baked Australian Snapper, Eggplant Tahini Mash, Sweet Pickled Beetroot
Puree with a Pea Shoot & Fennel Salad | DF | 42

Pair with 2022 Tahbilk Chardonnay

Char Grilled Lamb Rump, Pumpkin Puree, Lentils, Salsa Verde,
Rosemary Jus | GF | 42

Pair with 2019 Tahbilk Shiraz

Chargrilled 230g Angus Eye Fillet Steak | 58 or 400g Rib Eye | 62

Pomme Puree, Roast Mushrooms, Tahbilk Red Wine Jus & Dijon Mustard

Pair with 2014 Tahbilk Museum Cabernet Sauvignon

Sides

Crunchy Sweet Potato Chips, Housemade Aioli | V | DF | 13

Broccolini, Aged Parmesan | GF | V | 12

We proudly source our fresh produce locally, from sustainable, responsible farmers.

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