

## Entree

Otway forest four mushroom risotto, truffle mascarpone, dehydrated enoki, baby spinach, crispy Parmesan (V,GF) **28/38**  
*Best paired with Villa AIX Rose*

Forest mushrooms: Herb infused Shimiji, king oyster, shiitake, crispy enoki, black garlic cream, portabello crisp (VE,GF) **22**  
*Best paired with Moby Pale Ale*

House made ricotta & manchego gnocchi, Otway ridge beef & Barongarook pork bolognese, green peas, cherry tomatoes, baby spinach, parmesan & garlic crumb **32/46**  
*Best paired with JJ Hahn 'Stelzer Road' Merlot*

## Main

Slow roasted cauliflower, candied pepitas, pumpkin & white wine veloute, almond cream, nasturtium leaves (VE,GF) **38**  
*Best paired with Bells Beach sea cider*

House made squid ink linguine, local market seafood, preserved lemon, white wine, thyme, cherry tomatoes, baby spinach **42**  
*Best paired with Gautheron Chablis*

Garlic butter grilled pork loin, green pea puree, green beans, caramelized onion jam (GF) **44**  
*Best paired with Ricca Terra Juicy June*

South Coast Rockling, hazelnut miso cream, white wine poached leak, purple congo potato (GF) **38**  
*Best paired with Eden Hall Riesling*

Beef brisket slow cooked in house BBQ sauce, honey buttered cornbread, charred broccoli **48**  
*Best paired with Bells Beach Raglan Haze*



## Dessert

Toasted marshmallow meringue, mandarin,  
house ice cream, caramel popcorn (GF) **16**  
*Best paired with Sheep dog peanut butter whisky*

Vanilla & blue cheese panna cotta, cold  
poached home grown strawberry &  
blueberries (GF) **16**  
*Best paired with Lerida Estate botrytis semillon*

Avocado, chocolate, hazelnut (GF) **16**  
*Best paired with Risky whisky cocktail*

*\*Dishes may contain allergens including nuts,  
shellfish, dairy, gluten, fructose, etc.  
Please inform us of any dietary requirements.*

*\*As we pay our staff in accordance with  
fairwork, we charge a 15% surcharge on  
weekends and public holidays. Thank you for  
your understanding*

## To Share / Sides

Freshly baked bread & smoked butter (V) **9**

Trio of dips, house made bread (VE) **18**  
*Olive & semi dried tomato, eggplant baba ganoush,  
beetroot & dill hummus*

House made chips, smoked garlic mayo (VEO) **12**

Warm olives in extra virgin olive oil &  
balsamic vinegar, house baked bread (VE) **11**

Grilled brussels sprouts, double smoked  
bacon, toasted pine nuts, lemon dressing **14**

Green beans, blackened lemon, garlic  
gremolata, toasted almonds (V) **12**

Leaf salad, cherry tomatoes, red onion,  
cucumber, lemon dressing (GF/VE) **9**