



ALL DAY DINING	Charcuterie au Fromage (perfect for 2) Locally sourced selection: Cheese, Cured Meats, Condiments, Dip and Crudites, house made Focaccia 30 Cheese Board. Maffra Cheese selection: Camembert, Maffra Vintage Cheddar, Soft Goat Cheese, House Pear Paste, Lavash and Fruits. (veg) 18 pp. House-made Focaccia served with Estate Olive Oil or Cultured butter. (veg) 12
ENTREE	Gippsland Asparagus, served over a silky orange hollandaise finished with prosciutto crumble. 18 Classic Prawn Cocktail (gf) 28 Gippsland Lamb Loin Chops, Rosemary Salt and Estate Lemon Wedge. (gf, df) 22
MAIN	Rotisserie Chicken with roasted pumpkin, potatoes and seasonal greens (g,df) Half 38 / Whole 62 Veal Cotoletta served with fresh apple slaw (df) 52 Scotch Fillet 250 g served with mustards (gf, df) 60 Seafood Spaghetti Aglio eOlio (df) 38 Fresh Local Black Mussels simmered in rich tomato and chili sauce (df) 35
SIDES	Roasted Chats with House Chili Butter. (veg, gf) 12 Spring Green Goddess Salad topped with toasted hazelnuts (gf) 14 Witlof Salad, fetta, toffee apple and toasted walnuts (gf) 12 Traditional Mac and Cheese. (veg) 15

gf - gluten free | gfo - gluten free option | veg - vegetarian | vegan | vgno = vegan option | df - dairy free | dfo = dairy free option | C - Contains Chilli

**Our menu items are prepared in a shared kitchen that handles; wheat, dairy, eggs, nuts & soy. We cannot guarantee that any menu item will be completely free from allergens. If you have any food allergies, please inform our waitstaff.

Please note a 15% surcharge applies on public holidays.

No split bills by item, we can only split bills equally. Thank you for understanding.



Dessert Menu

DESSERT	Classic Apple and Rhubarb Crumble with a Vanilla Bean Icecream. (veg) 18	
	Classic French layered Cake withn Almond sponge with Chocolate icecream. (veg) 18	
	Baked White Chocolate & Rasberry Cheesecake with Salted Caramel ice-cream. (veg) 18	
	Orange and Almond Chocolate Cake with Salted Caramel ice-cream (gf)18	
	Dessert Platter (perfect for 2-4)	
	Chef's Selection of Hand crafted desserts, bites and slices, Ice Cream, and Fruits. (veg) 48	
	Charcuterie au Fromage (perfect for 2)	
	Locally sourced selection: Cheese, Cured Meats, Condiments, Dip and Crudites, house made Focaccia 30	
	Cheese Board.	
	Maffra Cheese selection: Camembert, Maffra Vintage Cheddar, Soft Goat Cheese, House Pear Paste, Lavosh and Fruits. (veg) 18 per person	
BEVERAGES	Affogato, with The Bean Peddler coffee and a scoop of Ice cream. 13	
	Add a shot of liquor. 10	
	2021 Sweet Sauvignon Blanc, Carrajung Estate 150ml	16.5
	McWilliams Tawny 45ml	17
	St Remi Brandy 45ml	12
	Frangelico 30ml	11
	Cointreau 30ml	11
	Tia Maria 30ml	11
	Kalhua 30ml	11
	Baileys 30ml	11
	Grand Marnier 30ml	11

gf - gluten free | gfo - gluten free option | veg - vegetarian | vegan | vgno = vegan option | df - dairy free | dfo = dairy free option | C - Contains Chilli

**Our menu items are prepared in a shared kitchen that handles; wheat, dairy, eggs, nuts & soy. We cannot guarantee that any menu item will be completely free from allergens. If you have any food allergies, please inform our waitstaff.

Please note a 15% surcharge applies on public holidays.

No split bills by item, we can only split bills equally. Thank you for understanding.