

ALL DAY Charcuterie au Fromage (perfect for 2)

DINING

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

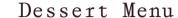
Traditional Mac and Cheese. (veg) 15

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.



16.5



DESSERT

Classic Apple and Rhubarb Crumble with a Vanilla Bean Icecream. (veg) 18

Classic French layered Cake withn Almond sponge with Chocolate icecream. (yeg) 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

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Cheese Board.

Grand Marnier 30ml

Maffra Cheese selection: Camembert, Maffra Vintage Cheddar, Soft Goat Cheese, House Pear Paste, Lavosh and Fruits. (veg) 18 per person

Affogato, with The Bean Peddler coffee and a scoop of Ice cream. 13

Add a shot of liquor. 10

BEVERAGES 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
	11

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