

GRAZE AT



BALGOWNIE

YARRA VALLEY

Toolunka Creek Marinated Olives
\$10

1309 Herb Focaccia
cultured butter
\$15

Stracciatella
beetroot | tomato | Prosciutto di Parma | walnut
\$35

Slow Cooked Pumpkin
shimeji | macadamia | honey myrtle cream | pepita
\$28

Fremantle Octopus
bush tomato | charcoal emulsion | fermented chilli
\$36

SIDES

Hawks Farm Triple Cooked Chips
herb salt
\$15
Add Parmesan aioli or black garlic aioli \$3

DESSERTS

Late Season Harvest Crumble To Share
Davidson plum | gelato
\$32

Shucked Duck Bay Oysters
kombu dressing
½ doz \$38 | 1 doz \$72

Smokey Eggplant Hummus
native oregano | puffed rice
\$15

Dry Aged Duck Croquette
harissa | labneh
\$15 each

MB6 300g Tri Tip
almond romesco | infused olive oil
\$52

Lemon Gum Charcoal Chicken
Dixi Glen burnt honey cream | chive
\$28

Portland Calamari
confit garlic labneh | chilli jam
\$34

Charcuterie & Artisan Cheeses
Kilmore fennel and Calabrese salami
smoked chicken | Prosciutto di Parma
Yarra Valley Dairy Persian fetta
two Victorian artisan cheeses
seasonal accompaniments
\$68

Farm Leaves
tarragon vinaigrette | pickled shallot
\$15

Amarula Tiramisu
\$18



We only serve Australian seafood. We do not guarantee a strict nut or gluten-free kitchen. Menu is subject to change without prior notice. Public holidays incur 15% surcharge. Please note that a payment processing fee is added to card and digital payment as follows: Visa 1.43%, Mastercard 1.43%, Amex 2.75%.

SCAN TO VIEW WHAT'S
ON AT BALGOWNIE