

## Falafels, hummus, yoghurt & garden leaf salad (gf) (v)\$13.00

Otway Pork Belly, seared scallops, Kimchi, daikon & red pepper (gf)(df) \$15.00

Spencer Gulf King Prawns with Timboon brie, kiwifruit, snow pea tendrils, mint & pomegranate (gf) \$15.50

Roasted pumpkin, garlic & ricotta tortellini with a leek & pernod sauce (v) \$14.00





Prime Eye Fillet with a mustard crumb crust, sweet potato & jerusalem artichoke bake, green beans & red wine jus \$34.00

Duck breast, parsnip & cauliflower puree, grilled asparagus, fennel & blood orange marmalade (gf) \$31.50

Seared Tuna served rare, avocado, chilli & homegrown lime salsa, crisped rice noodles & julliene vegetables (gf) (df) \$30.50

Moo Shoo crepe filled with a stir fry of Forrest Foods Shiitake, water chestnut, bamboo shoot, ginger, garlic & greens, glazed with hoi sin (v) \$28.50

Braised CRF Lamb Rump on a tomato & goats cheese frittata with rainbow chard, capers, old lorne rd olives & balsamic reduction (gf) \$31.50





Frozen chocolate mousse with macaroon, Corunnun walnut, caramel fudge & creme fraiche (gf) \$11.50

Upside down pear & ginger pudding with chai ice cream & pistachio praline \$10.50

Trio of house made ice creams (gf) \$9.50

Trifle of poached rhubarb, sponge & Frangelico custard with brandy snap crumble \$9.50

## Affogato

served with house-made vanilla bean icecream & biscotti \$8.50 with a shot of your choice of alcohol \$12.00 (standard) \$14.00 (top shelf)

**Local Cheeses** L'Artisan Brie - Timboon Apostle Whey Boltes Bonaza Blue - Cooriemungle L'Artisan Mountain Man - Timboon

All served with a selection of house made pastes, pesto & crackers 1 cheese \$12 2 cheese \$18 3 cheese \$23

RESTAURANT COLAC

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