

## MENU

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### ENTREE

House baked focaccia with rosemary, whipped butter (vg, dfo)	16
Roasted beetroot bruschetta on house baked focaccia, whipped feta, honey roasted walnuts (vg)	23
Chicken, pork & porcini terrine, plum jam, sun-dried tomato tapenade, lavosh (gfo)	25
Soup du jour, house baked focaccia (vg, gfo)	18

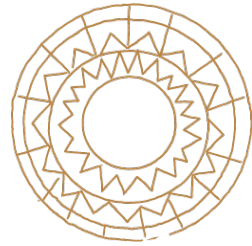
### MAINS

Pan fried barramundi, garlic white beans, sun-dried tomatoes, honey glazed bacon (gf, df)	38
<i>Terindah Estate Chardonnay</i>	
Goats cheese, spinach & pine nut ravioli with spinach & feta cream (vg)	38
<i>Terindah Estate Pinot Noir</i>	
Portarlington mussel chowder, potatoes, bacon, house baked focaccia	39
<i>Terindah Estate Zinfandel</i>	
Trio of grains, roasted beetroot, mint, parsley, green goddess dressing (df, v, vg)	35
<i>Terindah Estate Rose</i>	
Slow braised beef short rib on risotto “El presidente” with Zinfandel jus (gf)	42
<i>Terindah Estate Shiraz</i>	

*\* Suggested wine pairing \**

*Thank you for understanding that we are unable to split table bills  
20% surcharge applies on all public holidays*

*NO CASH*



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### SIDES

Rosemary & garlic roasted potatoes, black garlic aioli (df, v, vg)	18
Julienne carrot & beetroot salad, mint, parsley, raisins, lemon sumac dressing (v, vg, gf, df)	16
Thyme roasted carrots, labneh, honey roasted walnuts (vg, gf, dfo)	22

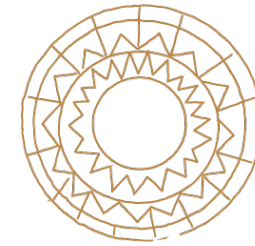
Vegetarian/Vegetarian Option (vg/vgo)    Vegan/Vegan Option (v/vo)    Dairy Free/Dairy Free Option (df/dfo)  
Gluten Free/Gluten Free Option (gf/gfo)

Please note that our menu does not list all ingredients and may be subject to seasonal changes and availability. Common allergens are present in our kitchen.

Please speak to a staff member if you have any dietary requirements or allergies before ordering.

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## DESSERT

Chocolate mousse, dulce de leche & fresh berries (vg, gf)	18
Panna cotta, raspberry coulis & fresh berries	16
Classic tiramisu, espresso— soaked savoiardi , mascarpone (vg)	18
Sorbet of the day (v, gf)	12
Kahlua affogato , coffee, ice cream, coffee liquor	21
Affogato, coffee, ice cream	14
Kids ice cream	6

## CHEESE

Cheeseboard (gfo)	36
<i>Australian sourced Blue, Cheddar &amp; Brie cheese served with crackers, muscatels, honey cashews &amp; quince</i>	

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