

Menu

Tasting Flight

Three grazing items dishes matched with three Blue Pyrenees Estate
wines (50ml pours) 20

Ask our friendly staff for today's selection

Nibbles

Olives — Marinated Moonambel Gap olives (*v, ve, gf*) 5

Almonds — Paprika smoked (*v, ve, gf*) 4

Small Plates

Croquettes — Country Style Smallgoods chorizo croquettes with Clunes
green garlic aioli 12

Bread & Dips — House-made seasonal vegetable dip, dukkah & toasted
Zeally Bay sourdough (*v, ve*) 9

Spiced Evansford Pumpkin — with Meredith feta, hazelnuts, marjoram, mint
& pomegranate dressing (*v, ve option, gf*) 13

Meatballs — Pork meatballs, tomato sugo & herb
breadcrumbs (*gf option*) 13

Marinated seasonal Evansford vegetables (*v, ve, gf*) 5

Terrine — Country Style Smallgoods ham hock terrine with house-made
pickles, relish, salad & croutons (*gf option*) 15

Arancini — Beetroot & parmesan (*v*) 12

Spiced Victorian squid — with Japanese mayo & sumac (*gf*) 12

Grazing Plates

House Platter — A hearty grazing plate of our chef's dishes of the day to serve two people; tapas, smallgoods, charcuterie, cheese & other local produce, served with sourdough bread & salad 60

* Vegetarian & gluten-free options available

Cheeseplate — Selection of three Victorian cheeses with accoutrements, house made lavosh & Blue Pyrenees Estate Shiraz gel 32

Cured Meat Platter — House-made terrine, Country Style Smallgoods cured meats, house-made pickles, relish & sourdough 32

Extras

Chips (*v, ve*) 7 Garden salad (*v, ve, gf*) 6

Extra bread, per peice (*v, ve*) 5 Green Garlic Aioli (*v*) 1

For the Kids

Served with chips & garden salad

Chicken nuggets 10

House-made sausage rolls 10

Beer battered flathead 10

Dessert

Sticky Date Pudding served with vanilla ice cream & butterscotch sauce 8

Lemonade Scones with berry compote & double cream 9

Couverture chocolate & Blue Pyrenees Estate Tawny semi freddo, orange puree & pistachio praline 15

Blue Pyrenees Estate Mistelle granita, mint, lemon thyme-marinated strawberries & lemon curd 14

Dessert Wines

Mistelle, Tawny, Muscat (glass) 5

Wine

Sparkling	(glass/bottle)		Red	(glass/bottle)	
Midnight Cuvée	10	34	Merlot	8	22
Vintage Brut	8	28	Shiraz	8	22
Dry Sparkling Rosé	8	28	Cabernet Sauvignon	8	22
Cuvée Riche	8	28	Pinot Noir	8	28
Luna	8	22	Malbec	8	28
Sparkling Shiraz	8	28	Cabernet Franc	8	28
White			Reserve		
Sauvignon Blanc	8	20	Champ Blend Blanc	10	34
Chardonnay	8	20	Section One Shiraz	12	38
Frizzante (sweet)	8	22	Estate Red	12	38
Viognier	8	24	Richardson		
Riesling	8	24	Shiraz	15	60
UBF	10	34	Cabernet Sauvignon	15	60
Rosé			Dessert & Fortified		
Bone Dry Rosé	8	20	Mistelle	5	20
			Muscat	5	20
			Tawny	5	20

Other Drinks

Gin		Non-alcoholic	
G&T	10	Hepburn Organic	4.5
<i>Kilderkin Larrikin Gin & Hepburn Tonic</i>		Coke / Diet Coke	3.8
		Orange Juice	3.8
Blood Orange Spritz	11	Mineral Water	4.5 / 6
<i>Kilderkin Scoundrel Gin, Blood Orange Syrup, Luna & Soda</i>		Espresso Coffee	4 / 4.5
Beer		Tea	
		<i>English Breakfast, Peppermint, Earl Grey, Green</i>	4.5
Red Duck Super		Hot Chocolate	4.5 / 5
Normal Lager	9		
Red Duck Pale Ale	9		
Red Duck Kolsch	9		
Red Duck 1851 Golden Ale	9		
Red Duck Miss Margaux	9		
<i>Kettle Sour with Raspberry & Hibiscus</i>			
Red Duck Low Tide	9		
<i>Coconut Blossom Summer Ale</i>			