



# Menu

## *Grazing Plates*

**House Platter** — Chefs selection showcasing the regions finest artisanal produce **35**

*Enjoy our small plates for your whole table to share*

**Olives** — Moonambel Gap olives marinated in citrus & herbs (gf) **6**

**Croquettes** — Salt kitchen chorizo croquettes, Red Lion garlic mayo **9**

**Mushrooms** — Crispy oyster mushrooms from Tourello, chilli oil, pickles, coriander & lime **18**

**Sprouts** — Fried Brussels sprouts, Salt Kitchen chorizo, mandarin kosho & kim chi (gf) **14**

**Pork Belly** — Master stock braised pork belly, coriander & Szechuan pepper pickled carrots **17**

**Meatballs** — Glen Greenock farm lamb meatballs, spicy tomato sauce, almonds, preserved lemon, fennel & salad (gf) **17**

**Sunchokes** — Clunes Jerusalem artichoke roasted in honey, lemon thyme, artichoke crisps & sour cabbage (gf) **14**

**Pumpkin** — Tahina, pomegranate & roquette (gf) **12**

**Venison** — Seared venison, tosazu **21**

**Rabbit** — Rabbit & bacon rillettes, pickles, chutney, bread & salad (gf) **16**

**Bread** — House baked bread, extra virgin olive oil **7**

## *Cheese*

Tarago River triple cream brie, Warrnambool vintage cheddar, red wine gel, lavosh & quince paste (gfo) **22**

## *Extras*

**Salad** — Mixed leaf salad & pinot noir vinaigrette (gf) **8**

**Chips** — Beer battered chips & garlic mayo **11**

## Desserts

**Pear** — Red wine poached pear, nuttella cream, butter biscuit & hazenut praline **14**

**Citrus** — Mandarin granita, lemon curd, candied cumquat, orange crisps & caramelised white chocolate **15**

**Apple** — Fried apple pie & salted caramel sauce **12**

\* **Important note:** please advise us at the time of your booking if you have any specific dietary requirements. In particular, many dishes can be altered to be made Gluten Free. **We cannot guarantee 100% that our food is allergen or gluten free for coeliacs. See below for further information.**

\*\* **IMPORTANT INFORMATION REGARDING ALLERGENS:** traces of allergens or gluten may be unintentionally present in food due to cross contamination during service and preparation times. Individuals (children or adults) with **SEVERE** or **MILD** allergies to peanuts and tree nuts, wheat, gluten, milk or other dairy foods, lupin, egg, sesame, fish, shellfish, soy or so that result in **ANAPHYLACTIC REACTIONS** or a **MILD REACTION** upon ingestion or inhalation of, or any other exposure need to be aware that unintentional cross contamination may take place within our establishment and we cannot guarantee this hasn't taken place.

# Wine

Wine Club members receive  
25% discount on bottle prices

<b>Sparkling</b>	(glass/bottle)	Grenache	10	28
Midnight Cuvée	10	34		
Pet Nat Blanc	10	34	<b>Reserve</b>	(glass/bottle)
Vintage Brut	8	28	Champ Blend Blanc	10 34
Dry Sparkling Rosé	8	28	Section One Shiraz	12 38
Cuvée Riche	8	28	Estate Red	12 38
Luna	8	22		
Sparkling Shiraz	8	28	<b>Richardson</b>	
			Shiraz	15 60
			Cabernet Sauvignon	15 60
<b>White</b>				
Sauvignon Blanc	8	20		
Chardonnay	8	20	<b>Icon</b>	
Frizzante (sweet)	8	22	Richardson Reserve	
Viognier	8	24	Shiraz	30 120
Riesling	8	24	Richardson Reserve	
UBF	10	34	Cabernet	
			Sauvignon	30 120
<b>Rosé</b>				
Bone Dry Rosé	8	20	<b>Dessert &amp; Fortified</b>	
			Mistelle	5 20
<b>Red</b>			Muscat	5 20
Merlot	8	22	Tawny	5 20
Shiraz	8	22		
Cabernet Sauvignon	8	22	<b>Magnum</b>	
Malbec	10	28	Magnum ( 1500mL)	
Cabernet Franc	10	28	2011 Midnight Cuvée	100

# Other Drinks

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## **Red Duck Beer**

Altitude 43 — Pale Ale 9

Eighteen Fifty One — Golden Ale 9

Super Normal — Lager 9

Easy Tiger — Amber ale 9

Bandicoot — **Low alcohol 7**

## **Non-alcoholic**

Hepburn Organic 4.5

Coke / Diet Coke 3.8

Orange Juice 3.8

Mineral Water 4.5 / 6

Espresso Coffee 5

## *Tea*

*English Breakfast,*

*Peppermint, Earl Grey,*

*Green 4.5*

Hot Chocolate 5