

M E N U

ENTREE

Twice baked goats cheese souffle, pumpkin, sweet & sour onion, black cabbage v	22
Duck liver parfait, brioche, cornichons, pickled rhubarb & quandong	22
Butter roasted pear & radicchio, pickled daikon, fermented root vegetables, ricotta salata gf v	22
Seared scallops (4), white bean & kohlrabi salad, spicy coriander dressing gf	24

PASTA AND RISOTTO *entrée or main*

Risotto (Milanese) with Beechworth saffron gf	22/30
Hand rolled potato gnocchi, gorgonzola cream, nutmeg, parmesan v	22/30
Squid ink linguine, calamari, chili, garlic	24/32
Orecchiette with a braised goat & tomato ragout	24/32
House made chestnut fettuccine with red wine braised wild rabbit	24/32

MAIN COURSE

Baked Harrierville trout, fennel & blood orange salad gf	38
Roasted Milawa chicken, mushrooms, madeira sauce gf	38
Roasted lamb rump, bacon, peas, lettuce gf	40

SIDE DISHES

Butter roasted broccoli with almond foam, toasted almonds gf v	10
Baby cos lettuce with a mustard & French tarragon dressing gf v	10
Creamy potato mash gf v	10
All three sides	27

DESSERT AND CHEESE

Quince chibouste, quince puree, meringue gf	16
Honey pannacotta with cinder toffee, fresh honey & a lemon curd ice cream gf	16
Something very chocolatey & disgustingly rich	16

add a scoop of vanilla semi freddo 4

Cheese served with fruit paste, nuts & crackers – ask your waiter for today's selection

one cheese	16
two cheese	24
three cheese	30