



SMALL PLATES

Toasted milk loaf & salted butter | \$7ea

Poached scallop, garden spinach, grapefruit | \$21

Confit squid, tomato, toasted almond, green olive | \$21

Seared kangaroo loin, eggplant, red currant & wattleseed | \$19

Pistachio mortadella, Gruyère, pastry & golden syrup vinaigrette | \$16

Roasted pumpkin croquettes, garlic cream & pink pepper | \$16

SIDES

Fries, rosemary, vinegar & Pecorino | \$16

Garden radish salad, cucumber, ginger & sesame | \$16

DESSERTS

Yoghurt & honey brulée, apple fudge & figs | \$18

White chocolate, black sesame, plums & praline | \$18

Mango & coconut parfait, honeycomb | \$18

CHEESE

\$15 for 1 cheese selection | \$28 for 2 | \$38 for 3

All cheese served with lavosh, seasonal condiments & Poachers honey

Woodside goats curd

Woombye washed rind brie

Main Ridge dairy capony

Maffra cloth bound cheddar

Casual snacks, designed to be shared

Menu created by Executive Chef Adam Wilson