



SMALL PLATES

Toasted milk loaf & salted butter | \$7ea
Poached scallop, garden rhubarb, asparagus | \$19
Confit squid, chickpea, pink peppercorn | \$19
Seared kangaroo loin, eggplant, red currant & wattleseed | \$19
Poachers ham, Gruyère, pastry & golden syrup vinaigrette | \$16
Roasted zucchini croquettes, tomato jam & garden herbs | \$16

SIDES

Fries, rosemary, vinegar & Pecorino | \$16
Garden radish salad, cucumber, ginger & sesame | \$16

DESSERTS

Sheep's yoghurt tart, peach, white chocolate | \$18
Burnt honey bavarois, melon & almond | \$18
Mango and 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