



## **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