



# DINNER & WEEKEND LUNCH

*Served Thursday, Friday & Saturday from 6.30pm*

## ENTRÉE

*All entrées are served with Wild Crust wood fired cassalinga*

Soup du jour please ask your waiter	14.00
2008 Tomboy Hill Chardonnay—Central Vic	14.00/56.00
Seared Scallops with truffle salsa, crisp potato, fine herb salad and French vinaigrette	19.00
2008 Yering Station Marsanne, Viognier, Roussanne Vic	13.00/52.00
Salad of roast beetroot, heirloom tomatoes, goats cheese, rocket, goats cheese granita	17.00
2007 Paracombe Cabernet Blend Adelaide Hills, S.A	10.00/42.00
Grilled Quail, provincial vegetables, parmesan crisp and tomato mousse	19.00
2009 Ellis Wines Merlot—Heathcote Vic	10.00/42.00

## MAIN COURSE

Duck breast with minted peas, pomme fondant and port jus	31.00
2009 Redbox Pinot Noir Yarra Valley, Vic	13.00/52.00
Pan seared salmon on watermelon with fennel puree, salsa and mint	29.00
2011 Paracombe Pinot Gris—Adelaide Hills, S.A	10.00/43.00
Coq au Vin of spatchcock, pancetta, baby onions and mushrooms	29.00
2009 Ellis Wines Merlot—Heathcote Vic	10.00/42.00
Vegetable stuffed Zucchini Flowers on Summer vegetable linguini	28.00
2008 Tomboy Hill Chardonnay—Central Vic	14.00/56.00
Venison, butternut pumpkin, bacon, beetroot puree and jus	31.00
2006 Tokar Estate Tempranillo - Yarra Valley, Vic	9.00/38.00

## SIDES

French fries with aioli	6.50
Simple green salad, with French vinaigrette	6.50
Steamed seasonal vegetables	8.50