



DINNER & WEEKEND LUNCH

Served Thursday, Friday & Saturday from 6.30pm

ENTRÉE

All entrées are served with Wild Crust wood fired cassalinga

Soup de jour please ask your waiter	12.00
2008 Tomboy Hill Chardonnay—Central Vic	14.00/56.00
Rabbit Rilette, red wine and prune jelly, crisp sour dough	14.00
2009 Ellis Wines Merlot Heathcote, Vic	10.00/42.00
Tomato and shallot tarte tartin, Yarra Valley feta and garden herb salad	17.00
2006 Yerring Station Marsanne, Viognier, Roussanne Vic	13.00/52.00
Salad of yabbies, with fennel, water cress and tomato vinaigrette	18.00
2010 Paracombe Pinot Gris Adelaide Hills, S.A	10.00/43.00

MAIN COURSE

Parisienne gnocchi, garden spring vegetables, buerre noisette with lemon and sage	28.00
2009 Phillip Lobley Sauvignon Blanc - Yea Valley, Vic	10.00/42.00
Rabbit saddle stuffed with shallots and herbs on du puy lentils, cabbage, and bacon	29.00
2009 Ellis Wines Merlot—Heathcote Vic	10.00/42.00
Pan roasted chicken breast, warm salad of kipfler potatoes, leek, crisp pancetta and pan juices	29.00
2008 Tomboy Hill Chardonnay—Central Vic	14.00/56.00
John Dory fillets, crushed chat potatoes with saffron and fennel, sauce vierge	30.00
2010 Skillgallee Riesling Clare Valley, S.A	11.00/44.00
Navarin of lamb shoulder and rump, baby carrots, turnips and basil oil	31.00
2007 Paracombe Cabernet Blend Adelaide Hills, S.A	10.00/42.00

SIDES

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

Chef de cuisine: Paul Phelan Maitre d': Andrew Procter