

SHARING MENU

The sharing menu for groups is designed to be a social eating experience and is made up of our most popular dishes. Everyone knows that 'sharing is caring', but we believe that sharing is also a lot more fun!

Please make our staff aware of any dietary requirements so we can tailor our menu to suit.

ENTRÉE

Mount Martha Mussels

Local bay mussels, chilli, garlic, thyme, Roma tomatoes, Chardonnay, sourdough

Lamb Meatballs

Spiced Harissa tomato sauce, Yarra Valley fetta, parsley, toasted pine nuts, flatbread

Four Pillars Gin Cured Salmon

Crème fraiche, shaved horseradish, cucumber, fennel salad, wattle seed lavosh

Pork Belly

Sous-vide and oven roasted Victorian pork belly, Napoleone pear cider gastrique, kohlrabi and fennel slaw with chilli and coriander

MAIN

Humpty Doo Barramundi (GF)

Oven roasted and served with Kipfler potatoes, seasonal green vegetables, saffron nage, lemon

Victorian Lamb

Slow cooked lamb rump, parsnip puree, Dutch carrots, cucumber, preserved lemon yoghurt, pan jus, winter herbs, sage crumb

Forest Mushroom Spaghetti Chittara (V) (VVO)

Chef's market selection of mushrooms, may include Pine, Slippery Jack, Oyster, Shiitake and Enoki. Tossed with white wine, cream and parsley. Garnished with parsley, black truffle oil

Free Range Loddon Estate Chicken

Pan-fried chicken schnitzel, smoked mozzarella, roasted red capsicum tomato Napoli, Basil. Served with skinny chips and house salad

SIDES

Pear & Walnut Salad

Roasted Kipfler potatoes, buerre noisette, sage

Seasonal Vegetables

DESSERT

Chocolate Lava Cake

Sticky Date

Dessert of the Day