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2-Course lunch with glass of Wandin wine **\$60.00 p/person**

3-Course lunch with glass of Wandin wine **\$75.00 p/person**

Full a la carte **Menu Price**

STARTERS

Warm sourdough-Local olive oil-Wandin vin cotto-pistachio and pecan dukkah (V) **\$9.00**

Wild mushroom on rye toast with ricotta and sage (V) **\$12.50**

Duck liver parfait with fig, quince, pickles and Brioche **\$18.00**

ENTREE

Forest mushroom with pearl barley, Jerusalem artichoke cream, truffle butter and soft quail egg (V) **\$18.00**

Spanner crab, leek and shitake omelette with white miso butter (GF) **\$20.00**

Smoked duck ham, red dragon kimchi, sour cherry and puffed rice (V) (GF) **\$21.50**

Scallops with speck, burnt corn, legumes and xo sauce (GF) **\$23.00**

Sticky pork jowl with macadamia cream and sprouted grains (GF) **\$25.00**

MAINS

Tasting Plate - comprises of tasting portions of four dishes on one plate **\$35.00**

Morpeth Sebago gnocchi with tomato sugo, cavalo nero, fresh ricotta, sage and pecorino (V) **\$32.00**

Wagyu short rib, smoked carrot and miso, pickled radish local cabbage and shitake (GF) **\$38.00**

Woodville duck, roast celeriac puree, preserved quince, pecans and black garlic (GF) **\$38.00**

Free range organic chicken, truffle pumpkin cream goats curd tortellini pine nut praline **\$35.00**

Market fish of the day **Market Price**

SIDES

French fries with sriracha mayonnaise (V) **\$10.00**

Rocket and pear salad with Milawa blue cheese (V) **\$10.00**

Heirloom carrots with miso butter glaze and togarashi **\$10.00**

Roasted new potato with smoked garlic, rosemary salt and buttermilk dressing (V) **\$10.00**

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DESSERT

Yuzu curd, meringue, blackberry and rhubarb coconut cookie crumb (V) (GF) **\$14.00**

Chocolate entremet with Raspberry jelly, gel, glass tuille and brownie crumb (GF) (V) **\$14.00**

Poached quince, rice pudding, brioche hazelnut crumb and toast Brulee (V) **\$14.00**

CHEESE

With house made Fennel seed lavosh crisps, dried fruit, nuts and Wandin quince jam

1 Cheese \$12.50

2 Cheeses \$18.50

3 Cheeses \$26.50

Maffra cloth bound cheddar - Northern Victoria

Adelaide Hills Udder Delights Brie - SA

Milawa Blue- Gippsland Victoria

HOT BEVERAGE

Pot of Tea - English breakfast, peppermint, lemon, earl grey **\$5.00**

Espresso coffee - Latte, cappacino, flat white, long black, macchiato, short black **\$4.50 / \$5.00**

Hot chocolate with marshmallows **\$4.50 / \$5.00**

Chai latte **\$4.50 / \$5.00**