



SHARE PLATTERS

Our platters are priced for 2 people with the option to add additional servings per person

CHARCUTERIE \$50

ADDITIONAL SERVING \$20/PP

Seasonal platter of local cured meats, assorted roast vegetables, marinated olives, fresh cheese, crackers & bread

FROMAGE \$50

ADDITIONAL SERVING \$20/PP

Seasonal platter of cheese – Maffra brie, King Island blue, Warrambool club cheddar – dried fruits, quince, crackers & bread

MEZZE \$40

ADDITIONAL SERVING \$15/PP

Seasonal mezze platter of house made dips, dolmades, marinated olives, assorted roast vegetables, bread & crackers

SMALL PLATES

House made dip platter 10

Selection of house made dips

Stuffed Cherry Peppers 14

Cheese stuffed peppers, prosciutto, balsamic

Confit Mushroom 14

Portobello mushrooms, truffle oil, rocket

Lamb and Feta Pastillas 5ea

Spiced lamb & feta, filo, house made tzatziki

Sosis Solo 5ea

Indonesian spiced chicken rolled pancake, sweet soy dip

Chefs Selection 20pp

A chef's selections of the above. A little taste of everything! Served with Patatas Bravos.

Shoestring fries & aioli 8

WINE

SPARKLING

Lock & Key Hilltops 9/45

Chardonnay Pinot Noir

Kerralee CBR District 10/50

Sparkling Merlot

ROSE 10/50

Four Winds 2020 Mataro

WHITE WINE

Collector CBR District 10/50

2017 Riesling

Wickhams Rd Yarra 9/45

2020 Chardonnay

The Dirty 3 Gippsland 55

2020 Chardonnay

RED WINE

Collector CBR District 10/50

2016 Sangiovese

Kerralee CBR District 9/45

2018 Merlot

Four Winds CBR District. 12/55

2017 Westerly Shiraz

BEER/ CIDER

Bentspoke Barley Griffin

8

Bentspoke Crankshaft

10

Rover Gilbert Road Lager

7

Kickstart My Heart IPA

11

Batlow Cloudy Apple Cider

8

SPIRITS

Canberra Distillery

Signature Gin/ Vodka 9

With fever tree soda/ tonic or soft drink

Please talk to our friendly staff if you have any special requests or dietary requirements.