

entrée

FRESHLY BAKED SOURDOUGH Tawarri Grove extra virgin olive oil & our cherry vinegar V DF	6
ORGANIC MARINATED KALAVISTA OLIVES rosemary & pecorino grissini V	8
SMOKED RIVERFISH PATÉ Borrodell cider jelly & melba toast	16
BORRODELL DOLMADES pinot noir leaves filled with brown rice, currants, pine nuts & mint on romesco sauce V GF DF	16
TERRINE OF CHICKEN & WILD FORAGED MUSHROOMS buttered sourdough & pickled oyster mushrooms	18
SLOW COOKED COWRA LAMB NECK fresh peas, tendrils & tarragon salsa verde GF DF	19

sides

THRICE COOKED OTWAY GOLD POTATOES Millthorpe saffron yoghurt, fresh herbs & crispy shallots V GF	10
NASHDALE SWEETCORN ON THE COB Borrodell truffle butter, Pecorino Romano & powdered slippery jacks V GF	10
HEIRLOOM TOMATO SALAD apple cucumber, fresh mint, verjus vinaigrette & puffed quinoa V DF	10

main

HEIRLOOM TOMATO TART Second Mouse Frieda cheese & fresh herb salad V	38
BAKED FILLET OF MURRAY COD Pernod braised baby cos, jacklyn potatoes & cherry tomatoes GF DF	40
WILD WEED PAPPARDELLE Borrodell raised veal, Ploughman's Hill olives, oregano & bone marrow	40
EUGOWRA PASTURE RAISED SPATCHCOCK butternut, cavalo nero, wild foraged pine mushrooms & local organic miso GF	40
650G ANGUS RIBEYE STEAK smoked bullhorn peppers, sautéed kipflers, garlic scape butter sauce GF	69

dessert

OUR CLASSIC BRAMLEY APPLE PIE lavender crème fraîche, warm calvados cream	18
POACHED BLOCK 11 PEACH Borrodell plums, macadamia & spelt granola, ironbark honey ice cream	18
MACERATED STRAWBERRIES Grand Marnier, elderflower jelly, meringue & sumac GF DF	18
SISTERS ROCK SPLICE persimmon sorbet, pistachio parfait & fresh mint	18