





Fish and chips, dory fillets in chive and thyme batter with salad & tartare sauce \$25


 Trentham Estate Chardonnay \$8


Port Arlington calamari flash fried with salt and pepper served with housemade tartare sauce \$23


 Shelmerdine Sauvignon Blanc \$9

Chicken saltimbocca with white wine, sage, eggplant and potato caponata  \$27


 Moorooduc Chardonnay \$9

Panfried Tasmanian salmon fillets, potatoes with braised leek, spinach, caper & horseradish cream  \$29

 Voyager Chardonnay \$12


Apple cider braised pork belly with cauliflower puree and apple & macadamia salad  \$27

 Voyager Cabernet Merlot \$8.<sup>50</sup>

Risotto with Goulburn River smoked trout ,pea, fennel, broccoli and creme fraiche  \$26

 MountAdam Pinot Gris \$8.<sup>50</sup>

House made fettucine with prawns, fish, mussels, clams and roast tomato \$29

 Voyager Chardonnay \$12

**NO SPLIT BILLS**

Duck risotto with spiced pumpkin and Yarra Valley Dairy goats cheese \$26



Provenance Pinot Noir

\$9.<sup>50</sup>



### Lighter Meals

Pumpkin, chestnut and That's Amore ricotta jumbo raviolo with sage butter and Parmesan



\$18



Moorooduc Pinot Noir

\$8.<sup>50</sup>

Goulburn River smoked trout with spring onion, dill and seeded mustard potato salad



\$23



3 Drops Riesling

\$8.<sup>50</sup>

Shredded lamb salad with Yarra Valley Dairy fetta, green olives , pine nuts and mixed lettuce



\$23



Shotfire Quartage

\$ 9

Steak sandwich on toasted ciabatta with grainfed beef, bacon, tomato, caramelised onions, lettuce and dijonaise

\$21



Shelmerdine Shiraz

\$9.<sup>50</sup>

Caesar Salad with poached egg, bacon, crostinis & anchovy mayo \$18

With chicken \$23

Asparagus, roast capsicum, red onion and grilled zucchini frittata with rocket, pecorino and cherry tomato salad




\$19


With marinated smoked salmon \$24



Trentham Estate Chardonany

\$8

Roasted baby beetroot, asparagus, blood orange, shaved fennel,  
jamon and Milawa blue cheese  \$21

 Moorooduc Pinot Noir \$8.<sup>50</sup>

House made assorted dips and tapenades with turkish bread and pitas \$17

 Moorooduc Blanc \$8.<sup>50</sup>  

Antipasto with cured meats, seafood, marinated vegetables and Dench  
sourdough bread \$19

 Alta Pinot Grigio \$8.50

### **Small Plates**

Panfried calamari with tomato and basil with toasted baguette \$15

Crispy chicken ribs with chilli, garlic, ginger and spring onions \$12

Roast duck and spring vegetable croquettes \$13

Wagyu Burger with vine tomato, dijonaise, Mersey Valley cheddar \$16

Rabbit and ham hock terrine with pistachios and onion ham \$14

### **Sandwiches on Dench sourdough breads: multigrain, wholemeal, swarzbrot,white**


Tandoori chicken, lettuce, tomato, roast capsicum, cumin and yoghurt \$15

Roast turkey, cranberry relish, avocado and Milawa Gold washed rind \$15

Tasmanian smoked salmon, Tarago River triple cream brie, red onion,  
avocado and cos lettuce \$15

Spanish jamon, rocket, walnuts, roast capsicum, caramelized pear &  
Milawa blue cheese \$16

Ham, roast capsicum, rocket and Mersey Valley cheddar \$14

Salad – beetroot, alfalfa, cucumber, carrot, cheese, tomato, lettuce  
and housemade chutney  \$12

BLT- bacon, lettuce, tomato, cheese and seeded mustard	\$14
With chicken	\$17

### **Focaccias**

Salami, semi-dried cherry tomatoes, grilled artichoke and pecorino	\$16
Roast pumpkin, grilled zucchini, roast capsicum, pesto and Mersey Valley vintage cheddar	\$16



### **Bruschetta**

Olive tapenade, vine tomato, white anchovy and pecorino	\$16
That's Amore bocconcini leaf, vine tomato and basil pesto	\$16

### **Turkish Breads**

Lamb turkish bread with roast capsicum, fetta spread, rocket and rosemary oil	\$16
Sweet chilli chicken turkish bread, open toasted with avocado and swiss cheese	\$16
Vegetable turkish bread, open toasted with roasted capsicum, grilled zucchini, eggplant and King Island cheddar	\$16

Quiche and salad	\$13.50
Wedges with sour cream and sweet chilli	\$8.90
Chips	\$6.50
Pie and salad – ask wait staff for selection	\$9.00
Sausage roll and salad	\$7.50
Spinach and ricotta pastry with salad	\$8.00

**\*\* All of our bread is handmade and supplied by Dench bakers using certified organic flour, natural leaven and Murray River salt.**

**\*\* If you have any special dietary requirements please let your waitperson know as we are happy to try to accommodate your requests**