

BREAKFAST 9 - 11am

Berry and granola Acai Bowl	9.5
Ricotta Hotcakes, berry compote, orange labne	14
Croque Madame, gruyere cheese, Felicia's ham and sunny side fried egg	17
Raw Bowl, garden greens, broccoli tips, toasted hazelnuts, fermented lemon yoghurt, Persian fetta, soft egg <i>(GF)</i>	19
Masala Dosa, coconut chutney, lentil sambar	18
Chilaquiles, fried corn tortillas with house-baked beans, Yarra Valley Dairy fetta, salsa Verde and a fried egg <i>(GF)</i>	18
Buxton smoked trout hash, horseradish cream, egg over easy <i>(GF)</i>	19
Toms Paddock's Free Range Eggs, your way	9.5
<u>Breakfast Sides</u>	
Roasted tomato, house baked beans	3 ea
Double smoked bacon, avocado, smoked trout	4 ea



LUNCH 11.30am – 4pm

Share plate

Garden vegetable blends, a selection of dips and olives made from our garden served with grilled pita	18
Cured meats and breads, a selection of local cured meats, with Pure Breads sour dough (GFO)	26
Yarra Valley Paddle, spiced local olives, Buxton smoked trout, Yarra Valley Dairy goats curd, rabbit terrine, pickled vegetables and flat bread	28
Confit Duck spring Rolls, sweet chili sauce	18
Prawn and Sweet potato Samosa, coriander yoghurt	18
Shitake Mushroom Pot Sticker Dumplings, Chili Oil, Sesame Soy	16

Large Plate

Hainanese Chicken Rice, <i>Asian poached chicken, chilli sauce, ginger broth</i>	30
Tramonto Thali <i>Kashmiri lamb shank curry, yellow lentil dahl, zeera rice, raita, lime pickle and flat bread</i>	32
YVP Chestnut Raviolo, Pine Mushrooms, Sage butter (V)	32
Black bean, sweetcorn and coriander Burger, Guacomole, chilli jam, Hand cut chips (V)	28
Rozi's duck leg and Red Wine Ragout, Pasta Rigatoni, aged Reggiano	34
Chargrilled dry aged Porterhouse, potato fennel torte, bernaise (GF)	38
Crispy Fried Pork Tonkatsu, Bulldog Sauce, Roasted Sesame Mayo, Japanese slaw	34
Snapper, Scallop and Prawn Pie Silverbeet	36

Sides

Dobson's hand cut chips, Red Wine Jus	12
Charred greens	12
Fries, Bearnaise	12
Kitchen garden leaves	10

Desserts

Bens Cumquat Marmalade Almond Pudding, crème anglaise (GF)	16
Mocha Tart, Tia Maria cream (GF)	8
YVD Goats Cheese cake, Sherry Reduction, Vine Fruits	16
House made sorbet (GF / DF)	12
Coldstream and Yarra Valley Dairy Cheese Selection, lavosh, fruit, paste	18

