Today's Menn

SMALL PLATES

Rice Paper Rolls Peanut crumbed tofu, salad leaf, herbs, rice noodles, cucumber, carrot, capsicum & soy nuoc cham \$16 (GF,DF,V,VG)

Middle Eastern Lamb Arancini Goat cheese & herb arancini, spicy harissa sauce & sheep yoghurt tzatziki \$18 (GF)

Australian Grilled Tiger Prawns House chimichurri & local organic salad greens \$17 (GF,DF)

Twice Baked Cheese Souffle Warrnambool aged cheddar, chive, apple & fennel, parmesan crisp & herb oil \$18 (V)

Local Seasonal Produce Sourdough Bruschetta - Please see specials board or ask staff \$15 (GFO, DFO, V, VGO)

Fries Basket - Aioli & tomato sauce \$8 (V, VGO, GF, DF)

SHARING PLATES

Cheese Board - 3 cheeses, olives, shiraz jelly, houe dip, fruit, pickled vegetables with assorted crackers & sourdough \$40 (GFO, V) (serves 2)

Vegan Board - Lebanese falafels, olives, chilli jam, fruit, pickled vegetables, house dips, mushroom & pecan pate 2 house made hummus, with crackers & sourdough \$40 (GFO, V, DF,VG) (serves 2)

Tasting Board - 3 cheeses, olives, prosciutto, salamis, chicken & herb pate, chicken & pistachio terrine, 2 house made hummus, local preserves, fresh fruit, pickled vegetables with crackers & sourdough \$65 (GFO) (serves 2-4)

KIDS PLATES

Kids crumbed chicken dippers with chips & tomato sauce (GF) \$15

Fresh fruit plate & chips board \$13

Please place your order at the Bar & let us know your table number. Serving lunch 11-4pm

Kids ice-cream sundae w/ whipped cream, sprinkles & cherry on top \$8

DESSERTS

Home made Cakes (slice) served with fresh berries, ice-cream & cream \$15 (ask staff for the selection)

HOT DRINKS

Cappa, Latte, Mocha, Chai, Espresso, Iced Coffee, Hot Chocolate, Iced Chocolate Reg \$4.50 Large \$5 Peppermint, Jasmine, French Earl Grey, English Breakfast Reg \$4.50 Large \$5

*Please note that we will do our best to cater to food allergens. * Our kitchen contains nuts and gluten OUR MENU SUPPORTS LOCALLY GROWN INGREDIENTS FROM OUR WONDERFUL LOCAL PRODUCERS