

FOOD

LOCAL FAVOURITES

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CHEESE BOARD	42
Berry's Creek Tarwin blue, Maffra aged cheddar, Berry's Creek brie, quince paste, fresh apple, fresh pear, and mixed nuts served with Trulli sourdough & crackers V GF*	
GRAZING BOARD	60
Berry's Creek Brie, Maffra aged cheddar, Casalingo salami, Calabrese salami, hummus, sundried tomatoes, pickled onion, cornichons, olives, boiled egg served with Trulli sourdough & crackers V* VG* GF*	

SMALL PLATES

French fries with tomato sauce V VG GF	10
Egyptian dukkha, Mt Zero olive oil & Trulli sourdough bread V GF	14
Rocket, pear, and goats cheese salad V VG* GF	14
Grilled halloumi with fresh basil & lemon V GF	16
Pan tossed Mt Zero olives, toasted almond, goats cheese, herbs V GF	16
Smoked salmon with asparagus, capers, radish, lemon & salsa verde GF	22

A LITTLE BIGGER

Cauliflower & leek soup with sourdough bread V GF	18
Grilled halloumi & zucchini, olives, sundried tomatoes, fresh leaves, balsamic reduction V GF	28
Char grilled dukkha chicken, roasted pumpkin & leek, fresh leaves & ricotta GF	30
Pork schnitzel served with fresh lemon, garden salad, fries & aioli GF	30
Lamb Ragu with rigatoni, Grana Padano	32

FOR THE KIDS

Homemade chicken nuggets, fries, and tomato sauce GF	15
Potato gems with tomato sauce GF	10

SOMETHING SWEET

Waratah Bay ice cream: salted caramel, rocky road, or chocolate ripple	8
Lemon Tart served with freeze dried raspberries & cream	14

ADD EXTRAS

House olives	9
Sourdough bread basket	6
Extra GF crackers	4
Extra cheese: Tarwin blue, aged cheddar, or brie	9
Extra salami: Calabrese & Casalingo	9

Please advise staff of any food allergies.

V = vegetarian, VG = vegan, V* = vegetarian version available, VG* = vegan version available, GF = gluten free

10% surcharge on Sundays. 20% surcharge on public holidays.