STARTER	Winter Special's perfect match for Melbourne's Cold
Sustainable Soup 15	Winter evenings with a glass or bottle of Red wine
crusty turkish bread (ask team member for weekly special – sustainable ingredients use make delicious soup)	truffle mash   broccolini   onion rings   jus
Bread and Dips (v) 13 rustic bread   hummus   basil pesto	SMRC Lamb Shepherd's Pie - <i>our Version</i> 36 12 hour braised lamb shoulder   market vegetables   parmesan mash   turkish bread
Torched Skull Island Tiger Prawns (GF) goat cheese   radish   shellfish butter sauce	Chef Ash's Grandma's Butter Chicken 30 aromatic tomato gravy   crispy shallots   steamed rice   yogurt
Valley Beetroot Tart (v) 15 balsamic   whipped goats feta   beetroot jelly   beetroot ch	grandma's recipe
(we can make it vegan version)	MINI SIDES 6
Salt and Pepper Calamari — Highly Recommended 19 radish rocket salad   squid ink aioli	Roasted Seasonal Vegetables (GF/V)
	Seasonal Garden Leaf Salad (GF/V)
Pork Belly and Scallop (DF) — Chef's Favourite 21 honey soy glazed pork   snow peas   fennel and apple jam (we can make it gluten free version)	Caper Butter Broccolini (GF/V)
	Steamed Jasmine Rice (GF/V/DF)
Mister Cannubi Mortadella (GF) 19	Mashed Potato (GF/V)
honey mustard mayo   rockets (from Savour and Grace)	Shoestring Fries with Truffle Aioli 9
MAINS	DESSERT
Market Fish of the Day (GF) 35 seasonal market vegetable   dill chardonnay sauce	Chocolate Fondant 14 chocolate fudge   pistachio praline   pistachio gelato
Grass-Fed Rib Eye Steak on bone -Vic (GF/DF) 42 king brown mushroom   broccolini   mustard jus	Blueberry Apple Crumble 14 vanilla bean ice cream   anglaise sauce
Chimichurri Chicken Supreme 32 mushroom croquette   garlic broccolini   lemon butter sauc	House Carrot Walnut Cake mascarpone   carrot jam   caramel   carrot crisp
Prawn Linguine- Highly Recommended 34 prawn bisque   medley tomatoes   spinach   pine nuts	Milk Chocolate Parfait 14 saffron tuile   chocolate ganache   roasted white chocolate
Butternut Pumpkin Risotto (GF/V)  market spinach   pine nuts   goat milk feta cheese (we can make it vegan and nut free version)	Cheese Platter 28  Rogeford Blue Cheese   Six Farms Truffle Brie Cheese   12 months Van Der Heiden Chevrano   crackers   fruit preserves (from Savour and Grace)
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GF – Gluten Free

DF – Dairy Free

V – Vegetarian