

Salumi, Preserves & Things On Toast

Warmed Estate Olives	9
Toasted Sourdough	8
Hand-Sliced Salumi, Pickled Capers & Guindillas	14
<i>2023 Cuvée Rosé</i>	
Chicken Liver Pâté, Toasted Sourdough, Pickles	22
<i>2022 Estate Pinot Noir</i>	
Hummus, Paprika & Toasted Sourdough	12
Canned Fish of the Day, Toasted Sourdough & Gremolata	22
<i>2024 Bendigo Riesling</i>	
Shoestring Fries, Aioli	12

From The Charcoal

Eggplant, Whipped Feta Yoghurt	14
<i>2022 The Angel Cabernet Sauvignon</i>	
Baby Carrots, Black Garlic Honey	12
<i>2023 Nueva Grenache</i>	
Roasted Pumpkin, Tahini & Garlic	12
Blackened Local Bullhorn Peppers, Soft Goat's Cheese	12
<i>2021 Graeme's Shiraz Cabernet</i>	
Seared Istrian Pork Sausage, Sauerkraut	14
<i>2024 Bendigo Rosé</i>	
Seared Rare Yellowfin Tuna, Caper & Parsley Dressing	18
<i>2022 Estate Chardonnay</i>	
150g Charcoal Roasted Chicken Thigh, Salsa Verde	18
<i>2024 Bendigo Viognier</i>	
125g medium Rare Scotch Fillet, Grainy Mustard	23
<i>2022 Bridgewater Shiraz</i>	

A Little to Finish

14-Month Thomas Dux Comté, Quince Paste & Lavosh	18
Brebirousse d'Argental, Vino Cotto Figs & Lavosh	18