

SMALL PLATES

OLIVES, House Marinated **\$8** (gf, vegan)

HOUSE BAKED FOCACCIA, Confit Garlic Butter, Local Olive Oil, Dukkah **\$9**

BABAGHANOUSH, House made Dip, Chickpea Panisse, Pomegranate Molasses **\$10** (vegan, gf)

CRAB CROSTINI, Coconut Chilli Crab, Corn, Avocado, Coriander, Batard **\$12**

LAMB NAAN, Indian Lamb, Tandoori Yogurt, Pickled Cucumber, Pomegranate **\$12**

EGGPLANT, Crumbed Eggplant, Miso Caramel, Peanuts **\$12** (vegan,gf)

BOMBAS, Charred Corn & Capsicum Potato Bomba, Orange Romesco **\$13** (gf,v)

PEAR & PROSCIUTTO, Roasted Pear, Prosciutto, Shadows of Blue, Honey **\$13** (gf)

FRIED KOREAN CHICKEN SLIDERS, Kimchi, Kewpie, Herbs **\$14 (2)**

CRISPY BABY SQUID, Furikake Seasoning, Pickled Ginger Kewpie, Daikon **\$15** (gf)

SHARE BOARD, Local Cheese, Meats, House Pickled Vegetables, Olives, Lavosh **\$30**

MAINS

DUCK BREAST

Carrot Puree, Beets, Kale
Confit Carrot, Honey Hazelnuts
Blackberry & Ginger Sauce
\$34 (gf/df)

LAMB VINDALOO

Slow Cooked Lamb Shoulder Vindaloo, Fragrant Rice,
Raita, House made Flat Bread, Herb Salad
\$31(cbdf/cbgf)

GNOCCHI

House Made Gnocchi, Butternut Pumpkin
Brown Butter, Pine nuts, Sage, Goats Cheese
\$30(v)

BARRAMUNDI

Spiced Fillet, Lemon, Fennel & Barley Ragout, Tomato &
Basil Butter, Crusty Bread
\$34

BEEF CHEEK

Bourguignon Braised Beef Cheek, Whipped Potato, Root
Vegetable, Mushrooms & Chorizo
\$34 (gf)

PORK BELLY

Confit Pork Belly, Cauliflower Puree
Vanilla & Cardamom Pear, Roasted Shallots Pickled Beets,
Red Wine Jus
\$32 (gf)

THE CRI PARMY

Crumbed Chicken Breast, Double Smoked Ham Napoli,
Maffra Cheddar, Beer Battered Steak Fries & Salad **\$27**(gfa)

FISH 'N' CHIPS

Crumbed Whiting Fillet, Beer Battered Steak Fries, Salad,
House made Tartare & Lemon **\$26**

GIPPSLAND 400GM RIB EYE

Kipfler Potatoes, Pickled Zucchini
Green Beans, Chorizo Crumb
Capsicum Jam Butter, Red Wine Jus **\$44**(gf)



SIDES

CHIPS, Beer Battered Steak Fries, Aioli **\$8** (v)

GREENS, Local Leafy Greens, Apple & Mustard Dressing **\$5** (v,gf,df)

SALAD, Rocket, Pear & Parmesan Salad, Apple Dressing **\$7** (v,gf)

CARROTS, Local Roasted Cumin & Honey Carrots, Curry Yogurt **\$8** (v,gf)

SWEET

PISTACHIO & PEAR

Honey & Cinnamon Poached Pear
Baklava Crumb, Saffron Custard Pistachio Ice Cream
\$15 (gf)

BAKED CHOCOLATE

Warm Baked Chocolate Fondant
Salted Dulce de Leche Ice Cream
Maple Peanuts
\$15 (gf)

CIGARS

Orange & Pistachio Cream Cheese Cigars, Honey
Syrup, Fresh Orange
\$14 (2)

DESSERT PLOUGHMANS

Chocolate Salami, Fennel & Almond Biscotti, Sweet
Dukkah, Date Labneh Mulled Fruit
\$15

LEMON POSSET

Set Lemon Pudding, House made Fennel Biscotti,
Raspberry Kisses
\$13 (cbgf)

KIDS DESSERTS

FANCY ICE CREAM

Vanilla & Chocolate Ice Cream
Chocolate Ganache & Fairy Floss **\$12**

STRAWBERRIES & ICE CREAM

Vanilla Ice Cream, Strawberries & Chocolate Topping
\$10

AFTER DINNER

AFFOGATO

Chocolate & Vanilla Ice Cream, Ganache Hazelnut
Coffee Bark, Espresso
Baileys **\$17** (gf)

LOCAL CHEESEBOARD

Maffra Brie
Maffra Peppercorn Cheddar
Tarago Shadows of Blue
Croutons, Black Sesame & Fennel Lavosh, Walnuts &
Quince Paste **\$25** (v,gfa)

BLUE CHEESE FOR ONE

Tarago Shadows of Blue
Quince Paste, Apple & Walnuts
Black Sesame & Fennel Lavosh **\$13**

KIDS MENU

FISH FINGERS & CHIPS

Tomato Sauce & Salad
\$13

FRIED CHICKEN & CHIPS

Buttermilk Chicken, Tomato Sauce
\$13

LINGUINE

House made Napoli Sauce, Shaved Cheese
\$12

PLATTER

Ham, Salami, Carrot Sticks, Apple
Hummus, Crackers & Cheese
\$13

