

SMALL PLATES

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

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

BABAGHANOUSH, Grilled Flat Bread, Pomegranate Molasses **\$8** (vegan, gf)

EMPANADAS, Spiced Sweet Potato & Black Bean, Smokey Paprika Mayo **\$8 (2)** (v)

MEATBALLS, Spanish Meatballs, Smokey Tomato & Paprika Sauce, Focaccia **\$9** (df/cbgf)

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

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

PORK CROQUETTES, Cuban Braised Pork & Potato, Mojo Sauce **\$12 (3)**(df/gf)

FRIED CHICKEN SLIDERS, Korean Chicken, Kimchi, Kewpie, Herbs **\$13** (2)

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

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

MAINS

DUCK

Hot & Numbing Sichuan Masterstock
Duck Leg, Choy Sum, Lotus Root, Rice Noodles, Lychee &
Green Onions
\$33 (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, Baby Spinach, Goats
Cheese
\$30 (v)

BEEF CHEEK

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

SALMON

Pan Fried Salmon Fillet, Parsnip Puree
Roasted Beets & Turnips, Toasted Almonds, Capers &
Currant Dressing
\$34 (gf)

PORK CUTLET

Chargrilled Pork, Tomato, Chorizo & Turtle Bean Ragout,
Spiced Butternut Pumpkin
\$31 (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)

SWEETS & CHEESE

TORTE

Italian Chocolate Torte, Sour Cherries, Double Cream,
House made Espresso Ice Cream
\$15 (gf)

DOUGHNUTS

French Beignet Doughnuts
Red Wine Chocolate Fudge Sauce Sweet Dukkah
\$14

CHEESECAKE

White Chocolate & Berry Cheesecake Raspberry &
Macadamia Semifreddo Fresh Berries, Crumble
\$15 (gf)

RICE PUDDING

Chilled Middle Eastern Rice Pudding Burnt Orange
Sauce, Pistachio Dust
\$13 (gf)

PAVLOVA

Lemon Curd, Vanilla Bean Cream
Poached Local Rhubarb, Rose
\$14 (gf)

AFFOGATO

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

LOCAL CHEESEBOARD

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

BLUE CHEESE FOR ONE

Tarago Shadows of Blue
Quince Paste, Apple & Walnuts
Black Sesame & Fennel Lavosh **\$14**

"PULL UP A CHAIR, TAKE A TASTE, COME
JOIN US.

LIFE IS SO ENDLESSLY DELICIOUS" –
D. B. P. H.

KIDS MENU

FISH FINGERS & CHIPS

Tomato Sauce & Salad
\$13

CHICKEN & CHIPS

Crumbed Chicken, Tomato Sauce
\$13

LINGUINE

House made Napoli Sauce, Shaved Cheese
\$12

PLATTER

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

KIDS DESSERTS

FANCY ICE CREAM

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

STRAWBERRIES & ICE CREAM

Vanilla Ice Cream, Strawberries & Chocolate Topping
\$10

(GF) Gluten Friendly
(DF) Dairy Free
(V) Vegetarian
(CBGF) Can Be Gluten Friendly
(CBDF) Can Be Dairy Free
(VEGAN MENU AVAILABLE)