

— | *To Begin With...* | —

<b>WARM OLIVES</b> <i>(gf, vegan)</i> House Marinated Mixed Olives	<b>\$8</b>
<b>HOUSE BAKED DAMPER</b> <i>(v)</i> Flavoured Butter Herb Oil, Native Dukkah	<b>\$9</b>
<b>DUCK HAM</b> Sliced House Cured Duck, Roasted Peach Jam, Toast, Mustard	<b>\$10</b>
<b>LAMB SKEWERS</b> <i>(gf)</i> Rose Harissa Yogurt, Date & Pistachio Salsa, Herbs	<b>\$14</b>
<b>KOMBUCHA CARROTS</b> <i>(vegan, gf)</i> Tofumus, Sunflower Seed Butter Puffed Quinoa	<b>\$13</b>
<b>POPCORN CHICKEN</b> <i>(gf, df)</i> Taiwanese Fried Chicken Sambal Kewpie, Spiced Salt	<b>\$15</b>
<b>WHITEBAIT</b> Crumbed Whitebait, Spicy Boom Boom Sauce, Pickled Onion	<b>\$14</b>
<b>SPANISH TOMATO SALAD</b> <i>(vegan, gf)</i> White Bean Purée, Olives Raisins, Capers	<b>\$12</b>
<b>CRISPY BABY SQUID</b> <i>(df, gf)</i> Rendang Curry Mayo, Tomato Chilli Jam, Herbs	<b>\$15</b>
<b>SHARE BOARD</b> Local Cheese, Meats House Pickled Vegetables Olives, Lavosh	<b>\$30</b>
<b>CRUMBED PORK CUTLET</b> <i>(gf)</i> House Made Fennel & Apple Remoulade Mustard Butter, Crushed Hazelnuts	
	<b>\$31</b>
<b>THE CRI PARMA</b> <i>(gfa)</i> Crumbed Chicken Breast, Double Smoked Ham, Napoli, Maffra Cheddar, Beer Battered Steak Fries & Salad	<b>\$27</b>
<b>FISH 'N' CHIPS</b> Crumbed Whiting Fillet, Beer Battered Steak Fries, Salad, House made Tartare & Lemon <i>(Grilled Available)</i>	<b>\$26</b>
<b>GIPPSLAND 300GM PORTERHOUSE</b> <i>(gfa)</i> Beer Battered Steak Fries, House Salad Red Wine Jus	<b>\$35</b>

— | *Cri Classics* | —



— | *Mains* | —

<b>DUCK</b> <i>(gf)</i> Pan Fried Breast, Smoked Onion & Black Garlic Soubise, Confit Summer Fennel Caramelised Fig Agrodolce	<b>\$35</b>
<b>TORTELLINI</b> <i>(v)</i> Spinach & Ricotta Tortellini, Roasted Pumpkin & Basil Sauce, Smoked Tomatoes Toasted Almonds, Herb Oil	<b>\$31</b>
<b>LAMB SHANK</b> <i>(gf, df)</i> Orange & Maple Lamb Shank, Citrus & Green Olive Lentils, Pistachio & Parsley Dressing	<b>\$36</b>
<b>BARRAMUNDI</b> <i>(gf)</i> Baked Barramundi, Basil & Lemon Buttermilk, Charred Corn, Green Onions Lychee, Cucumber & Pipis	<b>\$34</b>
<b>GIPPSLAND 450GM RIB EYE</b> <i>(gf, df)</i> Chargrilled Baby Gem Lettuce, Fried Onions, Bacon Jus	<b>\$44</b>

— | *Sides* | —

<b>CHIPS</b> <i>(v)</i> Beer Battered Steak Fries House Salt, Aioli	<b>\$8</b>
<b>GREENS</b> <i>(v, gf, df)</i> Local Leafy Greens Apple & Mustard Dressing	<b>\$7</b>
<b>CRANBERRY SALAD</b> <i>(v, gf)</i> Spinach, Cranberry Pepita, Herb Oil	<b>\$9</b>
<b>LOCAL SPUDS</b> <i>(gf)</i> Crispy Potatoes, Rendang Salt Tomato Chilli Jam	<b>\$12</b>

“One cannot think well, love well, sleep well, if one  
has not dined well.”  
-Virginia Woolf

— | *Sweets and Cheese* | —

<b>POPSICLE</b> Our Ever-Changing Creation <i>See Specials Menu</i>	<b>\$15</b>
<b>PEACH</b> <i>(gf)</i> Rose & Verbena Poached Peach Lemon Posset, Almond Crumb Poppy Seed Meringue	<b>\$14</b>
<b>MOUSSE CAKE</b> <i>(gf)</i> Chocolate & Espresso Mouse Cake Burnt Honey Ice Cream, Coffee Crisp	<b>\$15</b>
<b>TRIFLE</b> Blackberry & Lavender Sorbet, Vanilla Gun Sponge, Lemonade Jelly, Roasted Peach Jam, Custard, Sherbet	<b>\$15</b>
<b>PANNA COTTA</b> Coconut Panna Cotta, Mango, Pineapple & Rum Compote, Toasted Macadamia Marshmallow	<b>\$15</b>
<b>LOCAL CHEESEBOARD</b> <i>(v)</i> Maffra Brie, Maffra Cheddar Tarago Shadows of Blue, Croutons Lavosh, Walnuts & Quince Paste	<b>\$27</b>
<b>BLUE CHEESE FOR ONE</b> Tarago Shadows of Blue Roasted Peach Jam, Candied Nuts Black Sesame & Fennel Lavosh	<b>\$14</b>

(GF) Gluten Friendly (DF) Dairy Free  
(V) Vegetarian  
(CBGF) Can Be Gluten Friendly  
(CBDF) Can Be Dairy Free  
(Vegan Menu Available)

Although all care is taken in our kitchen, we are  
unable to guarantee that dishes are completely free  
of residual nuts, nut oils, fish or gluten.

— | *Wines by the Glass* | —

NV Zilzie “BTW” Pinot Chardonnay, Sunraysia, VIC	<b>\$8.5</b>
NV Brown Brothers Prosecco, King Valley, VIC	<b>\$9</b>
NV G.H. Mumm “Cordon Rouge” Brut, Reims, FRANCE	<b>\$18</b>
19’ Zilzie “BTW” Sauvignon Blanc, Sunraysia, VIC	<b>\$8.5</b>
17’ Wild Dog Sauvignon Blanc, Warragul, VIC	<b>\$9.5</b>
18’ Mount Vernon Sauvignon Blanc, Marlborough, NZ	<b>\$9.5</b>
16’ Vickery Riesling, Eden Valley, SA	<b>\$9.5</b>
19’ Zilzie “BTW” Chardonnay, Sunraysia, VIC	<b>\$8.5</b>
15’ Glenmaggie Chardonnay, Tinamba, VIC	<b>\$10</b>
18’ Blue Gables Pinot Gris, Maffra, VIC	<b>\$9.5</b>
16’ Villa Parini Pinot Grigio, Veneto, ITALY	<b>\$9</b>
19’ Zilzie “BTW” Moscato, Sunraysia, VIC	<b>\$8.5</b>
18’ Blue Gables Moscato, Maffra, VIC	<b>\$9.5</b>
17’ Mas Fleurey Rose, Provence, FRANCE	<b>\$10</b>
17’ Round Two Merlot, Barossa Valley, SA	<b>\$9</b>
17’ Tobacco Road Pinot Noir, King Valley, SA	<b>\$9.5</b>
19’ Zilzie “BTW” Shiraz, Sunraysia, VIC	<b>\$8.5</b>
17’ Blue Gables Hanratty Hill Shiraz, Maffra, VIC	<b>\$10</b>
11’ Rufus The Bull Cabernet Sauvignon, Coonawarra, SA	<b>\$9.5</b>
17’ Orange Muscat & Flora, Milawa, VIC	<b>\$10</b>
Grant Burge 10yo Tawny, Barossa Valley, SA	<b>\$9</b>
Grant Burge 10yo Muscat, Barossa Valley, SA	<b>\$9</b>

Vintages correct at time of printing.  
Please refer to full wine list for our other beverages.