

## all day menu items

served Friday and Saturday 12 noon to 8.30 pm, Sundays 12 noon to 4 pm (unless otherwise pre-arranged)

(All items marked GFA can be prepared gluten free on request)

<b>mini loaf of bread</b> – house baked wholemeal seeded loaf with dill butter or olive oil dukkha ( <b>Veg</b> )	\$6.0
<b>warm smoked mushroom, spinach and cheese dip</b> – with crouton and warm pita ( <b>Veg</b> )	\$13.5
<b>harris smoked seafood tasting</b> – four different local smoked fish on rye croutons ( <b>GFA</b> )	\$15.5
<b>buffalo wings</b> – american style spicy chicken wings w blue cheese sauce – single or double serve; served <u>hot</u> , but can be made <u>hotter</u> !! just challenge our chef!! additional hot sauce \$1. ( <b>GFA</b> )	\$13.5/21.5
<b>crispy chorizo, spring onion, mac and cheese</b> – with smoked paprika aioli	\$11.5
<b>korean pork belly tacos</b> – with kimchi on warm corn tortillas ( <b>GFA</b> )	2 for \$13.0
<b>crumbed udder delights goats chevre</b> – with orange dressed warm pear, baby endive and candied almond salad on honey roasted swede puree	\$15.0
<b>sunflower seed risotto</b> – with warm roasted vegetables ( <b>Vegan &amp; GFA</b> )	\$14.0
<b>half pound pastrami on rye</b> – house cured and smoked pastrami on light german rye with whipped mustard butter, dill pickle and chips	\$22.5
<b>pulled pork quesadilla</b> – grilled with cheese and pickled onions, with as kohlrabi, jalapeno and apple slaw	\$21.5
<b>local cheese plate</b> (v)- selection of ‘udder delights’ cheese, hefeweizen pear, fruit & nut compote and lavosh ( <b>GFA</b> )	\$21.5

## mains

served Friday and Saturday 12 noon to 3.00 pm & 6 pm to 8:30 pm, Sundays 12 noon to 3.00 pm

<b>murray valley pork loin</b> – lightly smoked & maple basted on a warm spinach, roasted red onion & sweet potato salad with pickled fennel and pepitas ( <b>GFA</b> )	\$27.5
<b>potato gnocchi</b> – with mushrooms in porcini cream with spinach, walnuts, garlic crumbs and fried kale ( <b>Veg</b> )	\$23.5
<b>salt bush lamb</b> – slow cooked shoulder baked with mint in puff pastry on beetroot hummus with broccolini	\$28.5
<b>char grilled 200 gm beef fillet</b> – with potato cheese bake, garlic kale, anchovy olive butter and red wine jus ( <b>GFA</b> )	\$35.5
<b>free range chicken</b> – marinated and chargrilled breast and prosciutto wrapped roasted leg with white bean and bacon casserole and baby carrots ( <b>GFA</b> )	\$26.5
<b>today’s fresh fish</b> - please see our specials boards – garlic fennel mash, broccolini and saffron mussels ( <b>GFA</b> )	\$POA
<b>birdwood venison of the day</b> - please see our specials boards	\$POA

**sides** (Veg)

served Friday and Saturday 12 noon to 8.30 pm, Sundays 12 noon to 4 pm

<b>vegetables</b> – seasonal greens with toasted almonds, olive oil and garlic	\$11.5
<b>salad</b> – sesame dressed cabbage with daikon, cucumber, soy roasted pumpkin, peanuts and crispy noodles	\$11.5
<b>chunky chips</b> - cajun spices, truffle oil <u>or</u> sea salt	\$11.5

**desserts**

served Friday, Saturday and Sundays 12 noon to late

<b>saffron crème caramel</b> - with pistachio praline and cardamom syrup	\$11.0
<b>hills apple strudel</b> - with rhubarb orange coulis and apple pie ice cream	\$12.0
<b>chocolate croissant cake</b> - with raspberry caramel and vanilla ice cream	\$12.0
<b>sweet cream stout cheesecake</b> - with hefeweizen custard, spent grain crumble and crisp malt snap	\$11.0
<b>individual pear crumble cake</b> - with sweet labne and star anise anglaise	\$12.0
<b>local cheese plate</b> - selection of 'udder delights' cheese, hefeweizen pear, fruit & nut compote and lavosh	\$21.5

Please see our separate children's menu (for children 12 and under) & our menu boards above the kitchen for a selection of daily specials