## Entrées

- **Pumpkin & Feta Ravioli (V) 14**
  with sage butter and pine nuts

- **Crumbed Paprika Squid 14**
  with roquette, parmesan and spanish onion salad

- **Wood Smoked Chicken Salad 14**
  with red pepper salsa, avocado mousse, garlic & herb crostini

- **Grilled Saganaki (V) 14**
  with lemon & toasted focaccia bread

- **Seared Scallops (GF) 15**
  with cauliflower puree, prosciutto crumbs, dill oil & micro herbs

- **Authentic Paella (GF) 15**
  with spanish chorizo, chicken, prawns, green peas, saffron rice & pimento

## Sides

- **Roasted Kipfler Potatoes 11**
  with sage butter and crispy prosciutto

- **Steamed Green Beans 9**
  with Danish feta, almond flakes, Ridge Estate EVOO

- **Snow Pea & Pomegranate Salad 11**
  with radish, pickled fennel, citrus segments & verjus vinaigrette

- **Battered Fat Potato Chips 9**
  with rosemary salt & sriracha aioli

## Mains

- **Pan Fried Duck Breast (GF) 36**
  with celeriac puree, braised cabbage & orange jus

- **Southern Range Grass Fed Scotch Fillet (MB2+) (GF) 38**
  with potato rosti, sautéed spinach & ruby port jus

- **Wild Pepper Lamb Back-strap (GF) 38**
  Peninsula Honey glazed dutch carrots, parsnip puree & rosemary jus

- **Chicken Madras Curry 29**
  with basmati cumin rice and naan bread

- **Salt water Barramundi Fillet (GF) 34**
  crushed potatoes, sautéed asparagus & lemon caper sauce

- **Seafood Linguine 14**
  with prawn cutlets, scallops, local mussels, pippies, fresh linguine, basil and chili, Ridge Estate olive oil & white wine sauce

- **Mint and Pea Risotto (GF) (V) 26**
  with fresh mint, green peas, cream, Danish feta & Cherry Truss tomatoes

## Desserts

- **Spiced Coconut Custard (VG) (GF) 14**
  served with pistachio praline

- **Chocolate Caramel Tart 14**
  served with vanilla bean mascarpone

- **Apple & Rhubarb Crumble 14**
  with vanilla bean ice-cream

- **Sticky Date Pudding 14**
  butterscotch sauce & vanilla bean ice cream

- **Triple Sec Chocolate Mousse (GF) 14**
  with double thick cream & raspberry compote

## Fromage

- **King Island Roaring 40’s Blue**
- **Wattle Valley Double brie**
- **Warrnambool Matured Cheddar**

50g Portion, Quince Paste, Dried Fruit & Nuts, Lavosh Crispbread

- **One Cheese 14**
- **Two Cheeses 22**
- **Three Cheeses 30**