

## Grazing

Roast macadamias, maple, chilli, pumpkin seeds vg gf	8
Smoked Buxton trout, nori crackers, pickled fennel, cucumber, avocado, kewpie gf	14
Pork & shitake mushroom yakitori, teriyaki dressing gf	16
Salt & togarashi pepper chicken ribs, lime, coriander gf	16
Grazing plate- A taste of the above	26
Miso cured salmon, edame, crisp shallots, soy, sichuan gf	16
Tempura vegetables, ponzu dressing vg	14
Eggplant chips, aioli v	12

## Charcuterie & cheese

*Served with house pickles, quince paste, & Riccis Bikkies*

De Palma breasola	14
De Palma Norcia salami	12
Shaw river 'Annie Baxter'	12
Stone & Crow 'Amiel'	10
Stone & Crow 'Nightwalker'	10
Tasting plate - A taste of the above	26

## Burgers

*Served with shoestring fries - gf available* 24

<b>Herd</b> - Angus beef, cheese, bbq sauce, mustard, pickles, lettuce, aioli, onion
<b>Persian</b> - Haloumi, zucchini pickle, onion, beetroot, herbs v
<b>Mexican</b> - bbq chicken, chipotle, avocado, jalapeño, lettuce, tomato, sour cream
<b>Japanese</b> - Edame, carrot & cashew burger, lettuce, radish, spring onion v
<b>American</b> - Angus beef 200gr, American cheese, bacon, tomato ketchup, mustard, onion, pickles

## Mains

Grass fed beef sourced from Little Creek Cattle Company Yarra Valley	
<i>Eye fillet 200gr - Scotch fillet 200gr - Sirloin 250gr</i>	
Served with hand cut chips, pickled shallots, mustard & jus gf	38
Hiramasu kingfish, shiso, cress, mint, daikon, cashews, chilli gf	34
Humpty Doo barramundi, Spring green stir fry, black bean dressing gf	34
Soba noodle salad, edame, sesame, enoki, radish, snow pea, spinach, sweet soy dressing vg	28
-With grilled chicken yakitori	34
Pork ribs, bbq sauce, cabbage, kholrabi & apple slaw gf	34

## Sides

Brocolinni, sweetcorn, garlic, lemon, olive oil vg, gf	12
Roast Jap pumpkin, miso, pepitas vg, gf	10
Rocket, cos, cress, endive, rice wine vinaigrette vg, gf	10
Hand cut chips, aioli gf	8

## Kids

Chicken & chips	10
Fish & chips	10
Cheeseburger & chips	10
Brocolinni	5
Vanilla ice cream & chocolate sauce	6

## Dessert

Chocolate soufflé, salted caramel sauce, vanilla bean ice cream gf	14
Lime & ginger brulee, almond biscotti gf	12
Vanilla pannacotta, blood orange jelly, rhubarb, blueberries gf	14
Coconut cream & lime sorbet vg, gf	8
Four pillars gin & chocolate truffles / each gf	3

Lunch - Friday to Sunday midday - 3pm Dinner - 7 nights a week from 5pm.  
 Licensed till 1am Friday & Saturday  
 Surcharge - 10% Sunday's - 15% public holidays. No split bills