



dinner menu ~ Saturday 15th June

entrée

Glen Greenock Farm lamb meatballs,
Evansford tomato sauce, almonds and spring onions (gf)

terrine of Mt Beckworth Free Range pigs head,
piccalilli, Clunes green tomato relish, salad and
Basilio sourdough croutes (gf option)

minestrone soup of Wombat Forest organic carrots, Spring
Creek Organics turnip, Evansford cabbage, cannellini beans,
Clunes herbs and Basilio sourdough croutons (gf option)

main

seared Mt Beckworth Free Range venison fillet, cocoa nib
and red wine sauce, Brussels sprouts, Spring Creek Organic
celeriac and Dutch cream potato gratin(gf)

soft polenta, burnt onion, mushroom cream,
Clunes rainbow chard, Warrnambool cheddar crisp,
Goldfields Farmhouse Ascot blue cheese(gf)

Glen Greenock Farm lamb fillet, spiced Evansford butternut
pumpkin, pomegranate, Clunes roquette, Meredith chevre,
burnt cauliflower and fermented chilli dressing (gf)

dessert

vanilla panna cotta, Evansford rhubarb,
Glendaruel green apple sorbet(gf)

chocolate semifreddo, bitter orange puree,
orange segments and almond praline (gf)

Warrnambool cheddar, apple, quince paste, walnuts
and Basilio sourdough croutes (gf option)

~ select 2 courses for \$40, or all 3 courses for \$50 ~

please note that a surcharge of up to 1.6% may apply to payments via credit card