

# MENU

## Share plates/Entree

**Velouté soup of creamed asparagus**  
from *Koo-Wee-Rup, Victoria*, with herb toasted lemon pangrattato - V \$15

**Dips & charred pita**  
Hass avocado guacamole, roasted beetroot, hummus - Vegan \$14

**Pakora spiced cauliflower fritters**  
with smoked harissa kasundi relish - V \$14

**Tempura king prawns**  
with ponzu dressing and fresh lime \$16

**Persian lamb kofta**  
with mint, roasted cumin yoghurt raita - GF \$15

**Panko crumbed rockling fillet goujons**  
with lemon mayonnaise - GF \$15

**Crispy Japanese karaage chicken**  
with wasabi mayonnaise and pickled ginger \$16

**Parfait of duck livers**  
with house-made brioche, *Rutherglen* Muscat and blood orange relish \$16

## For groups of 4 or more

**The Flowerdale Estate shared platter** - \$15 per guest  
Tempura prawn- dips & pita- pakora cauliflower fritter - parfait duck

## Sides dishes - \$9

**Mixed leaves** with house dressing  
**Rocket, pear & parmesan** with balsamic dressing  
**Steamed green** beans & broccolini  
**Fries**

## Gluten free toasted bread with local olive oil available

Request our entree as a main course \$28

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## Main dishes

### **Winter seasonal vegetables**

Smoky eggplant butternut ratatouille, Jerusalem artichoke with quinoa, macadamia puree,  
toasted seeds – Vegan GF \$22

### **Roasted duck & porcini mushroom risotto**

*Avenel* farm mushrooms with whipped parsley butter - GF \$28

### **Slow braised rich beef ragù**

with pan fried gnocchi, fresh basil & grana padano \$27

### **Victorian ale battered rockling fish and fries**

with smashed buttered peas & tartare sauce \$26

### **Seared Tasmanian ocean trout fillet**

with steamed asparagus, shaved fennel, rocket salad with saffron, tomato and basil vinaigrette  
\$28

### **Lamb shank**

slow braised in shiraz, aromats, puy lentils, heirloom carrots and creamed potato - GF  
\$28

### **Pink roasted beef rib**

rib eye of Atriem Farm, Tallarook, grass fed Murray Grey beef with béarnaise sauce & shoestring  
fries \$38

## Desserts - \$14

### **Hot cinnamon sugared churros**

with warm hazelnut chocolate fondant

### **Oozing Callebaut chocolate lava cake**

with house churned vanilla gelato

### **Tiramisu**

with superiore Sicilian masala and candy floss

### **Pavlova**

with double cream, fresh fruits and a berry glaze

### **Platter of artisan cheeses- to share**

lavoche, quince paste, fresh pear and dried fruits \$28