

Dinner

Four courses \$85 per person.

Tawonga Baker Sourdough

• lemon myrtle olive oil • black tahini butter 4pp

TO START (select one)

Chilli Prawn • asian greens • chilli dressing GF

Oyster • vietnamese dressing GF

Pepperberry Charcuterie • smoked duck • olive • caperberry GF

Beetroot Carpaccio • yuzu miso • edamame GF V

ENTRÉE (select one)

Fijian Kokonda • lime • coconut • cucumber • cherry tomato • cilantro GF

Kangaroo Tartare • pepperberry yoghurt • sweet potato crisp • pickle GF

Lentil Risotto • crispy pumpkin • pepita • saltbush GF V

Haloumi • dutch carrot • cashew cream • dukkha GF VG

MAIN (select one)

Confit Mushroom • garlic hummus • pangrattato • beans GF VG

Local Trout • baked fillet • smoked flakes • dill and parsley salsa GF

Pan Roasted Duck Breast • orange • honey • asparagus GF

Grassfed Beef Eye Fillet • chimichurri • seasoned potatoes GF

EXTRA TO SHARE (select one)

Fries • saltbush • bush tomato mayo (GF) V (VG) 12

Baby Cos • macadamia • nori • lemon myrtle dressing VG 15

Zucchini • squash • stracciatella • pomegranate vinegarett GF VG 16

DESSERT OR CHEESE (please see over)



GF • Gluten Free V • Vegetarian VG • Vegan

Please note 15% Surcharge on Public Holidays • 1.2% Credit Card Surcharge • 2.5% Amex Surcharge

P
PEPPERBERRY

DESSERT (select one)

Cannoli • strawberry gum • davidson plum sauce

Rhubard Semifreddo • ginger syrup • chocolate crumb

Coconut Pannacotta • meringue • pineapple compote • lime granita GF

OR CHEESE (select one)

Mountaineer, Cow's milk • The Peaks Artisan Cheese

Semi hard organic Normande cows milk Tomme. At once both sweet and savory with a very aromatic rind and a rich creamy texture.

Monolith, Goat's milk • The Peaks Artisan Cheese

Mould ripened goats milk cheese dusted in grapevine ash. Monolith's dense, mild acidic interior gives way to slightly more complex flavours and a creamy texture towards the rind.

Served with Seed Cracker and Mustard Fruits.

SWEET WINES

			<i>Glass</i>	<i>Bottle</i>
Feathertop	<i>Porepunkah</i>	NV Lush 375ml	13	51
Scion	<i>Rutherglen</i>	Nouveau Muscat 500ml	14	59
Chrismont	<i>King Valley</i>	Ora Dolce 375ml	16	46

FORTIFIEDS

			<i>Glass</i>	<i>Bottle</i>
Scion	<i>Rutherglen</i>	After Dark 500ml	14	57
Campbells	<i>Rutherglen</i>	Liquid Gold Classic Topaque 500ml	13	77
Pennyweight	<i>Beechworth</i>	Pennyweight Gold 750ml	12	85
Pennyweight	<i>Beechworth</i>	Muscat 750ml	14	72
Pennyweight	<i>Beechworth</i>	Ruby Reserve	16	78

DIGESTIFS

		<i>Glass</i>
Beechworth Bitters Co	Amaro Black Forrest	15
Reed & Co	Mistelle	14
Frangelico • Lime		12



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