



PEPPERBERRY

Dinner

Four courses \$85 per person.

Tawonga Baker Sourdough

- lemon myrtle olive oil

TO START (select one)

- Chilli Prawn** • asian greens • spicy lemon myrtle dressing GF
- Chorizo** • yogurt-tahini • rocket • raisins GF
- Pepperberry Canape** • smoked duck • mushroom pate
- Beetroot Carpaccio** • yuzu miso • edamame GF V

ENTRÉE (select one)

- Fijian Kokonda** • white fish • coconut milk • cucumber • lime GF
- Smoked Kangaroo** • vol-au-vent • pineapple • capsicum jam
- Tofu** • peanut-chili sauce • pepperberry • pomegranate molasses GF V
- Scallops** • mango chutney • desert lime sauce GF

MAIN (select one)

- Gnocchi** • pomodoro • smoked chestnut • sage GF VG
- Local Trout** • baked fillet • smoked flakes • dill • apple warrigal salad GF
- Pan Roasted Duck Breast** • orange • juniper berry sauce • 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 vinaigrette 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)

- Almond-Chocolate Cake** • sumac-strawberry sauce • wattle seeds GF
- Rhubarb Semifreddo** • rhubarb sauce • ginger- 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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