

BREADS

WOOD FIRED ITALIAN CIABATTA ROLL
with local Karrabool extra virgin olive oil 1.95

ROASTED GARLIC BREAD
with fresh seasonal herbs & melted parmesan cheese 2.95

CARAMELISED GARLIC
toasted sourdough, unsalted butter & Maldon sea salt
(serves 2, gfo) 11.45

ENTREE

PLOUGHMANS PLATTER
Duck rillette, onion jam, local high valley fetta and brie cheese, house made beetroot relish cornichons and cherry tomato and rocket salad served with lavosh crackers, crostini and bruschetta (gfo) 32

LINGUINI
with sautéed seafood, lemon salsa, spinach
& a hint of chilli (ms) 22.45

MARINATED CHICKEN TENDERLOIN
with a ruby grapefruit, shaved fennel, asparagus
and olive salad (ho) (ms) 17.95

SAUTÉED POTATO GNOCCHI
with braised beef cheek, Jerusalem artichoke & bacon
(vo) (ms) 22.45

CONFIT DUCK RISOTTO
with peas, pearl onions and beetroot (gfo) (vo) (ms) 19.45

SIDES

GOLDEN FRENCH FRIES
(v) (gf) 6.95

SALAD
with heirloom cherry tomatoes, fetta & pesto 8.95

CEASAR SALAD
with crisp prosciutto, anchovy croutons, a poached egg
& aioli (gfo) 9.95

MIXED SEASONAL VEGETABLES
Blanched & lightly tossed in olive oil (v) (ho) (gf) 8.95

MAINS

SLOW ROASTED PORK BELLY
with balsamic glazed kipfler potato, fried sage, tomato relish and
jus (gfo) (ms) 33.95

CRISPY SKIN SALMON
with potato salad, shaved asparagus & saffron aioli (gf).... 37.95

SLOW ROASTED LAMB RUMP
served with potato gratin, golden shallots &
oven dried tomato (gfo) 39.45

FILLET OF BEEF
served with a wild mushroom arancini, chargrilled asparagus,
truffle salt, king prawn butter & jus (gfo) 39.95

ROAST CHICKEN BREAST
wrapped in prosciutto served with a warm cherry tomato and
sweet pea salad (gfo) 35.45

DESSERTS

SAUTERNE FLAVOURED CREME BRULEE
with fresh raspberries & a crisp tuile 12.95

CHOCOLATE TOBLERONE MOUSSE
with fresh seasonal berries & poppy seed nougatine 12.95

THE WINEGLASS CLASSIC TIRAMISU
served with candied almonds 12.95

BELGIAN DARK CHOCOLATE FONDANT
served with a soft centre & a double scoop of mixed berry
ice cream 15.95

CARAMELISED APPLE
with short bread, salted butterscotch sauce and vanilla bean
icecream 14.95

AFFOGATO
Espresso, vanilla bean ice cream & a shot of one of the
following Baker Williams liqueurs - butterscotch schnapps &
cafe liqueur (gf) 14.95

CHEESE PLATE
Garnished with an Iranian fig compote, balsamic glazed
walnuts & lavosh with a choice of two cheeses French style
Brie / firm Welsh style Caerphilly / mild earthy Stefan blue
19.95

(ho) healthy option (v) vegetarian (vo) vegetarian option
(gf) gluten free (ms) main size available (gfo) gluten free option