

MENU

snapper croquette, garlic aioli	4.5
house cut chips	7
marinated Ridge Estate olives	7
hommus and dukkah, warmed Turkish bread	8
dolmades with yoghurt	9
pork and lamb slavics	9
house cured ocean trout, w pickled beetroot & white anchovy	9
local roasted mushrooms on toast, w Main Ridge goats curd	9
Lebanese sausages with baked tomato	10
fattouch salad	11
baked prawns with tomato & fetta	12
Spanish meatballs with crusty bread	14
pan roasted quail, white polenta & sage	15
flathead fillets with house cut chips	19
cured & roasted duck breast, pea mousse & candied walnuts	22
charcuterie plate, with 24 month Spanish Jamón, salami, smoked pork sausage, game terrine & traditional condiments	25

SWEETS

Turkish delight	3
bougasta	7
affogato	7
bitter chocolate mousse, frozen sweet yoghurt	11
cilia, white rind firm goat's cheese ~ Mornington Peninsula	10
caprinella, hard set goat's cheese ~ Mornington Peninsula	10
Mauri gorgonzola, sweet blue cheese ~ Italy	10
all cheese with quince, lavosh and walnuts	22
Barbadillo Pedro Ximenez sherry ~ 60ml	9
Cookoothama Botrytis Semillon	8

CHAMPAGNE TAPAS

Avruga caviar, on croute ~ 30 grams	35
Spanish Jamón, 18 months ~ 80 grams	21
Foie Gras on toast, candied walnuts ~ 40 grams	19