

# EXPRESS LUNCH

Main and Dessert \$34 / 3 Courses \$42

## STARTERS

<b>Duck parfait</b> with sourdough		8
B&B Basil <b>zucchini blossoms</b> , chickpea tempura, pine nut and farro filling	x2 <b>V</b>	10
<b>Lunch Charcuterie:</b> Fromage de tête, Noix de jambon, <i>The Fermier</i> semi hard ash cheese, fennel lavosh		10
<b>Freshly shucked oysters</b>	x2 <b>GF</b>	8
• Cucumber and gin consommé flying fish roe		
• Natural		

## MAIN

<b>Steak frites:</b> <i>Sher Family</i> <b>wagyu rostbiff</b> #9, house fries, béarnaise sauce	<b>GF</b>	26
<b>Wagyu burger</b> , bacon, cheddar cheese, zucchini pickles, fries, onion rings		24
Wood-fired <b>trevally fillet</b> , cuttlefish, chard, confit zucchini, kipfler, salsa verde	<b>GF</b>	24
<b>Wood-fired pizza</b>		
• Wood-roasted <b>beetroot</b> , Kent pumpkin, smoked hazelnuts, cauliflower puree, <i>Meredith</i> goats cheese, mache	<b>V</b>	24
• <i>Flinders Island</i> saltgrass <b>lamb shoulder</b> , <i>San Marzano</i> tomatoes, smoked labneh, caramelised shallots, barrel aged feta, wild oregano		24

## DESSERT

<b>Wattle seed brulee</b> , wood-roasted pear, almond biscotti	<b>GF</b>	12
<b>Chocolate fondant</b> , ruby ganache, chocolate nib tuille, raspberry jam, chocolate nib and orange milk sorbet	<b>GF</b>	12
<b>Roasted banana</b> , caramel parfait, dulce de leche, roasted peanuts, caramel sauce, feuilletine wafer and vanilla bean ice cream	<b>GF</b>	12
<b>Local cheese plate</b> with wild baby fig and house crackers		12

## DRINKS

### Beer

- *Prickly Moses* Otway Light Barongarook, VIC 2.9%
- *Holgate* Norton Lager Woodend, VIC 4.3%
- *Holgate* Mt. Macedon Pale Ale Woodend, VIC 4.5%

**Sparkling:** Mandurang Valley Pinot Noir, Chardonnay, NV Bendigo, VIC

**White:** Chrismont Riesling, 2018 King Valley, VIC

**Red:** Pinga Merlot, 2015 Heathcote, VIC



Public Holidays incur a 10% surcharge. American Express transactions incur a 1.6% surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.

