



Menu

Charcuterie Plate

Locally smoked smallgoods, artisan cheese from the hills, locally made chutney, pickles and dried fruit, olives and Tuckers crackers.

\$25

Mixed Grazing Plate

Homemade fried chicken, cauliflower cake, locally made paté, beetroot relish, crusty bread and crackers, artisan cheese and olive oil from the hills and dressed greens.

\$45

Smoked Trout Grazing Plate

Harris smoked trout with horseradish cream and caperberries, cauliflower cake, locally made paté, beetroot relish, crusty bread and crackers, artisan cheese and olive oil from the hills and dressed greens.

\$45