



LATE SUMMER LUNCH AT THE HOMESTEAD Midday 'til 3pm

1 x COURSE \$35,9 / 2 x COURSES \$45,9 / 3 x COURSES \$55,9

includes unlimited sparkling water & a coffee or tea

A LITTLE SNACK TO START...?

Mt Zero olives marinated w/ herbs & chilli \$8,9

Garden crudité, nasturtium pesto, cashew cream, basil cream \$15,9*

House made chicken liver parfait, thyme butter, spiced cherries, petit shiso, toasted brioche \$16,9

Black steamed buns, salted cucumber, pork, chilli caramel \$10,9 (2)

SMALL PLATES

Seared scallops, broad beans, kipfler potato, almonds, green goddess, shore herbs *

Yellow fin tuna crudo, cucumber, radishes, nasturtium

Char grilled local peach, stracciatella, sourdough crisp, spiced pumpkin seeds, Vietnamese mint

Veal tenderloin carpaccio, summer berries, walnut, pickled elderflower *

Poached & roasted quail, beetroot, pickled Yarra Valley cherries, jus gras

MAIN

Ricotta & egg yolk raviolo, heirloom zucchini, peas, goats cheese, fine herbs

Roasted Gippsland rabbit loin, prosciutto, confit leg parcel, salted red grapes, charred baby leek (+\$6,0)

Market fish fillet, smoked brioche crust, diamond clams, heirloom tomato fumet

Heritage breed pork - roasted tenderloin, glazed cheek, romesco sauce, charred corn, chorizo*

Angus beef porterhouse, house XO sauce, burnt carrot, cavolo nero

SIDES

Duck fat roasted potatoes, garlic, rosemary \$11,9

Crinkle cut chips, herb salt \$9,9

Baby gem, garden leaves, walnut, white balsamic vinaigrette \$9,9*

Charred broccolini, almonds, aged parmesan \$11,9*

TO FINISH

Summer Cassonade - vanilla custard, stone fruit, buckwheat praline, plum sorbet

Dark chocolate pavé, fresh and macerated Cherry Hill cherries, pistachio crumble, cherry sorbet

'Strawberries & Cream' tart, local strawberries, mascarpone, meringue ice cream, basil

Cheese please - changing daily - our team will advise

***We also have a selection of small sweets, pastries, cakes & Aggie's scones available - please ask!*

*This dish contains nuts / due to the nature of our kitchen we are unable to guarantee that dishes are Allergen free
15% surcharge applies on all Public holidays / No Split Bills / Bank surcharges apply - VISA / Mastercard / AMEX 1.5%