

DRIVE THROUGH MENU

Available Every Friday and Saturday from 5pm

TO SHARE

Select two - \$45 feeds 1 - 2 people

Select three - \$60 feeds 2 - 3 people

Cured ocean trout, beetroot tartare,
horseradish cream, wattleseed lavosh

Korean sticky chicken, toasted sesame, spring
onion, lime aioli

Miso eggplant, grilled halloumi, winter leaves,
basil yogurt, toasted buckwheat (GF,V)

Braised beef cheek, buttered potato mash,
Warragul greens, braised leek, sticky jus (GF)

Pesto pappardelle, roasted cauliflower,
chickpeas, aged parmesan, crisp kale (V)

Baked barramundi, fondant potato,
Le puy lentils, winter greens, romesco (GF)

DESSERT - \$12

Crème brûlée, poached pear (GF,V)

Chocolate fondant, macerated
raspberries (V)

WOOD FIRED PIZZA - \$19

Classic margarita, bocconcini, fresh basil (V)

Cauliflower, forest mushroom, sage, bechemal (V)

Smokey ham, sopressa, onion BBQ sauce

Roast chicken, cherry tomato, lemon thyme, peri peri

Pork belly, caramelized onion, BBQ sauce, spring onions

Lamb shoulder, roast pumpkin, caramelized onion, tzatziki

FEASTS - \$90.0

Feeds 4 people



Please select one feast and two sides:

12-hour slow cooked lamb shoulder,
roasted onions, braised leeks, sticky jus (GF)

Pork belly, parsnip puree, baby carrots,
crispy crackling, jus (GF)

SIDES - \$9.0

Confit chats, lemon & garlic (GF,V)

French fries, paprika salt, aioli (GF/V)

Cucumber, ancient grains, roquette, beetroot (GF/V)

Sautéed broccoli, almonds, aged parmesan (GF/V)

HAMPER FOR TWO - \$75

Grab a Hamper & one of our rugs and graze on the lawns

Charcuterie, Artisan Cheese, Quince paste
& Sourdough. You choose A bottle of Shaw:

Sparkling, White or Red