

Sam Miranda

KING VALLEY

Tapas Dishes

Bruschetta (v) 18

Tomatoes & fresh basil with balsamic glaze,
local extra virgin olive oil & topped with Tolpuddle feta

Sam recommends NV Prosecco

Salt & Pepper Calamari (gf) 20

Served on a bed of lemon dressed rocket with aioli

Sam recommends 2018 Pinot Grigio

Arancini (4) 18

Stuffed with confit duck, porcini mushroom & served with apple

& celeriac remoulade

Sam recommends 2018 Verduzzo

Side Dishes

Warm Tuscan olives 7

Italian sourdough bread, marinated olives, Rich Glen olive oil & dukkah (v) 8

Shoestring fries with truffle salt, parmesan cheese & aioli (gf, v) 13

Dressed greens with pear & parmesan (gf, v) 10

Shared Platters

Prosecco Road tasting plate 2 people 65

• Selection of cured meats, local cheese, duck arancini & salt & pepper calamari

Cheese platter 25

Trio of Cheese with our Prosecco raspberry jelly, moscato figs, date relish

& local Jim Jam quince paste

Mains

Linguine Amatriciana 28

Tomato, chilli, guanciale & basil topped with Pecorino Romano

Sam recommends 2018 'Super King' Sangiovese Cabernet

Slow Cooked Beef Cheek 32

In red wine with pumpkin puree, roasted heirloom vegetables & spring onion.

Sam recommends 2014 Girl's Block

Steak Sandwich 28

Red onion, roast capsicum, Jim Jam Relish, sharp cheddar & aioli with fries

Sam recommends 2014 Sangiovese Barbera

Prawn & Haloumi Spaghetti 30

Housemade spaghetti with pan fried prawns, crispy haloumi, preserved lemon & tomato
tossed with rocket and a hint of chilli

Sam recommends 2018 Verduzzo

Desserts

Apple & rhubarb crumble with vanilla bean ice cream 12

Beechworth Honey creme brulee (gf) 12

Genovese Tiramisu with panna cotta ice cream 12

Kids Meals 15

Includes a juice or soft drink

Nuggets and chips

Fish and Chips

Pasta with bolognese sauce

Vanilla ice cream with chocolate topping 5

When ordering please advise staff of ANY dietary requirements not listed

Add 15% surcharge on Public Holidays

Please no split bills - 1 bill per table