

Sam Miranda

KING VALLEY

Tapas Dishes

Bruschetta (v) 16

Roasted beetroot topped with Tolpuddle fetta and caramelized onions

Sam recommends NV Prosecco

Salt & pepper calamari (gf) 19

Served on a bed of lemon dressed rocket with aioli

Sam recommends 2017 Pinot Grigio

Arancini (4) 16

Stuffed with porcini mushroom, confit duck with apple & celeriac remoulade

Sam recommends 2017 Arneis

*Citrus crumbed lamb cutlets (2) 19
fresh herb salad with salsa verde & lemon*

Sam recommends 2017 Verduzzo

Side Dishes

Panzanella Salad 10

Warm Tuscan olives 5

Sourdough bread, olives, olive oil, house made vincotto & dukkah (v) 10

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

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

Shared Platters

Prosecco Road tasting plate 2 people 60

Selection of cured meats, local cheese, arancini, salt & pepper calamari with marinated vegetables & olives

Cheese platter 25

Prosecco raspberry jelly, Moscato figs,

Jim Jam quince paste, fresh fruit & a selection of local cheeses

Mains

Ricotta Gnocchi (v) 25

From the garden zucchini & ruby carrots with roasted garlic & lemon

Sam recommends 2017 Pinot Grigio

Lamb shoulder ragu 29

Slow cooked over 8 hours with pappardelle pasta & parmesan

Sam recommends 2015 Barbera

Steak sandwich 25

Caramelized onions, roast capsicum, Jim Jam relish, Milawa cheddar, aioli with rustic fries

Sam recommends 2016 Sangiovese "black label"

Desserts

Apple & rhubarb crumble, vanilla bean ice cream 12

Beechworth Honey creme brulee (gf) 12

Tiramisu with caramel pannacotta gelato 12

Green apple, blood orange & lemon sorbet (gf) 8

Affogato - vanilla bean ice cream with Genovese espresso 12

Kids meals 15

Includes a juice or soft drink

Nuggets and chips / fish & chips / pasta with bolognese sauce

Vanilla bean ice cream with chocolate topping 5

please note: please advise staff of any dietary requirements not listed / no split bills 1 bill per table