



SHARED DINING

3 Courses Set Menu
\$79 per person

First Course Graze

GIPPSLAND GRAZING PLATTER

Gippsland Grazing Platter

Organic house made sourdough – olive branch smoked butter – Warrigal green & walnut pesto-
House-made pickles - Fish Creek olives- salame toscano- Bassine speciality cheese

Second Course

WILD MUSHROOM GNOCCHI

Smoked shallots – pine mushrooms – pine oil

Third Course

ANNIE'S ANGUS SCOTCH FILLET

Mountain pepper jus – chimmi churri

GRILLED LAKES ENTRANCE BLUE EYE TREVELLA

pumpkin – Jerusalem artichoke - rocket

ROAST NICOLA POTATOES

Mirboo Farm Garlic – rosemary - smoked tomato aioli

GARDEN SALAD

Garden vegetables – autumn lettuce leaves – vinagrette



Set Menu \$79 per person
Dessert Options

GUSTO GELATO \$12
3 scoops of rotating flavours
(limit 1 flavour per serve)

BOOLARA BERRY & FEJOA TRIFLE \$14
Mixed berries - homemade sponge – fejoa crème - madeira

HERITAGE APPLE CUSTARD CAKE \$12
Whipped Bassine Speciality Cream - cinnamon

Still hungry?

Cheese Platter Variety of 3 local sheep and cows milk cheese – crackers – fruit preserve \$15