



**Weekday Set Menu:**

Two courses \$65 / Three Courses \$75

**Weekend Set Menu:**

Two Courses \$70 / Three Courses \$80

**T O S T A R T**

Oyster Shucked to Order *GF/DF* 5  
Natural or Shallot & Tokar Estate Pét Nat Vinaigrette

Tokar Estate Grown Marinated Olives *GF/DF* 8

Crostini, Serrano Ham, Pink grapefruit & Thyme Sorbet (2) *DF* 12

Cheese Platter / Lavosh / Quince Paste / Salted Walnut *GFO* 25

Charcuterie *GFO/DF* 30

Trio of Cured Meats / Grilled Garlic Rubbed Sourdough Bread

Spinach & Manchego Croquettes (2) 10

**E N T R É E**

Country Terrine / Tarragon Mustard / Gentleman's Relish *GFO*  
*2018 Tokar Estate "Coldstream Vineyard" Pinot Noir*

Smoked Carrot / Cashew Cream / Lemon Crisp / Pistachio *GF/DF*  
*2021 Medhurst Rosé, Yarra Valley*

Market Fish Carpaccio / Ginger Sauce / Local Foraged Pickled Mushrooms *GF/DF*  
*2018 First Foot Forward Sauvignon Blanc, Yarra Valley*

Braised Calamari / Tomato / Pancetta / Croutes / Pickled Shallot / Herbs *GFO/DF*  
*2019 Tokar Estate "Coldstream Vineyard" Chardonnay*

*GFO - Gluten Free Option Available GF - Gluten Free DF - Dairy Free*  
*DFO - Dairy Free Option Available*

*Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.*



**TOKAR**  
ESTATE

**M A I N S**

Grilled Lamb / Braised White Bean / Sage / Rosemary / Mint Sauce *GF/DF*  
*2019 Tokar Estate Cabernet Sauvignon*

Crispy Skin Barramundi / Creamed Leeks / Goolwa Pipsis / Green Oil *GF/DFO*  
*2020 Tokar Estate Chardonnay*

Duck and Pinot Pithivier / Carrot & Miso  
*2020 Tokar Estate "Carafe and Tumbler" Pinot Shiraz*

Baked Semolina Gnocchi / Cauliflower & Parmesan Cream / Almond / Currants  
*GF/DFO*  
*2021 Tokar Estate Pinot Noir*

**S I D E S**

**(Included to Share)**

Potato Gratin / Mustard Cream

Autumn Slaw With French Vinaigrette *GF/DF*

**D E S S E R T S**

'Ice Cream Sandwich' *GFO*  
Ginger Snap / Yogurt / Blood Plum

Chocolate Fondant / Bourbon Ice Cream / Peanut Praline

Tokar Tiramisu / Coffee Jelly / Kahlua Mascarpone

Selection of House Made Sorbets *GFO/DFO*

Cheese / Walnuts / Lavosh / Quince Paste / Salted Walnut *GFO*

Choice of one cheese:

Milawa Blue (cow) / Ossau Iraty (sheep) / Délice des Crémiers (cow)  
*2012 Tokar Estate "La Tentadora" Fortified Tempranillo*

Affogato \$8

Vanilla Ice cream / Espresso

With Liqueur \$16

Baileys

Amaretto

Kahlua

Mr. Black Cold Brew

Frangelico

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