



Autumn Menu

Featuring produce from local producers and the surrounding region.

Small Plates

Bread, Dukkah, Olive Oil w Bridgeward Grove Olives (v)	\$10
Duo of dips w crackers	\$11
Polenta Fries Parmesan infused baked polenta fries served w sweet chilli sauce & garlic aioli. (gf,v)	\$12
Frittata & Salad Roasted vegetable and goats cheese frittata with a garden salad, lemon vinaigrette w house made onion jam. (gf,v)	\$16

Platters *(All platters serve 2)*

Cravens' Platter (Vegetarian) Three cheeses, local olives, a trio of dips, a seasonal vegetable medley, frittata & salsa served w crusty bread & crackers Add Cured Meats	\$24 \$8
Mediterranean Platter Fried haloumi, chorizo, lemon roasted potatoes, blistered tomatoes, olives & chutney served w crusty bread	\$26
Mail Coach Platter (Charcuterie) A selection of smallgoods from Istra (Daylesford), condiments and bread.	\$25
Cheese Platter A selection of 3 cheeses w poached apricots, fried walnuts, fig & walnut rolanda & crackers (gf avail)	\$21
Extra serve of bread	\$4
Today's dessert , our staff will explain today's offering	\$8
Children's Menu: (5 – 12 yrs) Choice of; ham & cheese toastie or house made sausage roll, juice + ice cream	\$12