

## STARTERS

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### WATER CHESTNUT & FERMENTED CHILLI GYOZA // 18

Shiitake Mushroom, Daikon, Bok Choy. DF | V | VG

### ZUCCHINI & GOATS CHEESE TART // 18

Roasted Beetroot, Orange & Endive Salad. GF | V

### SALT SZECHUAN PEPPER SQUID // 16

Currants, Roquette, Smoked Sriracha Aioli. GF

### FALAFEL // 16

Pickled Cabbage, Lentil Tabbouleh, Hummus, Grilled Flat Bread. GFO | V | VG

### CHICKEN, MUSHROOM & CHEDDAR CROQUETTE // 17

Cauliflower, Confit Garlic Aioli, Pomme Frites.

### CHARCUTERIE // 45

Showcasing premium Salt kitchen Charcuterie cured meats & sausages, warm cottage breads, house made condiments. GFO

## SIDES

ROASTED POTATOES, GARDEN HERBS, CONFIT GARLIC AIOLI // 8  
GF | V | VGO

SAUTÉED GARDEN GREENS // 8  
GF | V | VG

ROASTED PUMPKIN, HONEY DUKKAH, YOGHURT // 8  
GF | V | VGO

ROQUETTE, PEAR, HONEY VINAIGRETTE, SHAVED PECORINO // 9  
GF | V | VGO

Gluten free (GF) | Gluten free option (GFO) | Dairy free (DF)  
Dairy free option (DFO) | Vegetarian (V) | Vegetarian Option (VO) | Vegan (VG) | Vegan option (VGO)

# Basils Farm

BELLARINE PENINSULA

## MAINS

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### SLOW COOKED SIRLOIN // 41

Burnt Onion Puree, Roasted Brussel Sprouts & Bacon, Potato & Parsnip Gratin. GF

### PORK BELLY // 38

Fennel & Red Cabbage, Wilted Garden Leaves, Roasted Spiced Pear. GF | DF

### CHICKEN MARYLAND // 38

Creamy Kale, Pine Nuts, Currants, Roasted Pumpkin. GF

### LAMB RUMP // 41

Roasted Root Vegetables, Dutch Carrots, Mint Sauce. GF | DF

### MUSHROOM ARANCINI // 32

Roasted Cauliflower, King Oyster, Black Truffle Oil. VG

## KIDS

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SPAGHETTI BOLOGNESE (VO | DFO) // 16

BEEF BURGER, CHIPS, SALAD (DFO | GFO) // 16

FISH 'N' CHIPS (GF) // 16

CHICKEN TENDER, CHIPS, SALAD (GF | DF) // 16

## DESSERT

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CITRUS CRÈME CARAMEL // 18

Candied Fennel. GF | V | VG | DF

CHOCOLATE & GINGER TART // 18

Gingerbread, Coconut Sorbet. GF | V

CHESTNUT TIRAMISU // 17

Chocolate Soil, Coffee Ice-cream. V

DATE & PEAR LUMBERJACK CAKE // 18

Honeycomb, Butterscotch, Vanilla Ice Cream. GF | V

CHEESE BOARD // 22

Selection of cheese, dried fruits, assorted nuts & house-made fig jam. GFO

## WINES

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### NV FARMHOUSE PROSECCO // 40 | 10

crisp king valley prosecco with a soft creamy finish - a fun start to the day!

### 2021 FARMHOUSE ROSE // 40 | 10

a summery bouquet of fresh strawberries, orange peel and sour cherries

### 2019 BASILS FARM PINOT NOIR // 45 | 12

estate grown fruit, with new/old French oak and hints of tobacco leaf, stewed plums and soft wood

### 2019 BASILS FARM CHARDONNAY // 48 | 13

estate grown, with ripe aromas of tropical fruits melon & apricots. rich mouth feel and finishes long

### 2017 BASILS FARM SHIRAZ // 48 | 13

young cool climate shiraz aged in oak, forming a medium bodied red with aromas of red & black cherries, jasmine, pepper, with a toast & vanilla on the finish, a food friendly & versatile wine

### 2018 RESERVE CHARDONNAY // 58 | 14

whole bunch pressed into barrel then wild fermented for 14 months in new French oak

### 2018 RESERVE PINOT NOIR // 58 | 14

fresh cranberries, red currants & raspberry aromas bursting from glass with sweet vanilla & spiced cloves from 12 months in French oak

### 2017 RESERVE PRELIMINARE // 65

blanc de noir; whole bunch pressed Pinot Noir, done in a white wine style. Bold floral flavours, with 14 months of French oak

## SPIRITS

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WITH YOUR CHOICE OF MIXER + 5

GIN - Teddy & the Fox // 10

VODKA - Grey Goose // 10

WHISKEY - Jameson // 10

BOURBON - Jim Beam // 10

RUM - Captain Morgan's or Bacardi // 10

TEQUILA - Jose Cuervo // 10

SAMBUCA // 10

KALUHA / FRANGELICO // 8

BAILEYS // 8

## BEER & CIDER

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### PRICKLEY MOSES - CAPE OTWAY

Located on the top of the Otway Forest.

SUMMER ALE (4.5%) // 9

OTWAY PALE ALE (4.9%) // 9

ORGANIC PILSNER (4.8%) // 9

OTWAY LIGHT BEER (2.9%) // 8

FORBIDDEN FRUIT CIDER (4.6%) 9

### BRIGHT BREWERY

Located on the banks of the Ovens River, in the heart of Bright, Victoria.

YUZU SOUR ALE (4.3%) // 10

ALPINE LAGER (4.5%) // 9

## HOT DRINKS

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WOOLSHED COFFEE // 4.5

HOT CHOCOLATE // 4

BABYCHINO // 2

BON SOY / MILK LAB ALMOND +50

MUG OR TAKEAWAY // +1

POT OF LOVE TEA // 4

English breakfast / earl grey / chai  
Chamomile /peppermint / lemongrass

## SOFT DRINKS

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FRUIT SALAD // 5.5

Pineapple, orange, mango & passionfruit

GOOD BELLY JUICE // 5.5

orange, mango, apple, pear & coconut water

ORANGE JUICE // 5.5

APPLE JUICE // 5.5

SPARKLING WATER // 7 Per table

SPARKLING LEMON (SF) // 5.5

COLA (SF) // 5.5

RASPBERRY AND LIME (SF) // 5.5

CUCUMBER LEMONADE (SF) // 5.5

GINGER BEER // 5.5

HOUSE LEMON LIME

& BITTERS // 6

## *Apéritifs*

AFFOGATO // 5

Add Kahlua or Frangelico + 8