

## **Rotisserie Sunday Lunch from 12 - 4pm**

**W&M Rotisserie Lunch – Choice of Luxe litre of wine or craft beer - min 2 pers 55**

**Wood roasted Milawa chicken, winter bread salad & pancetta**

**Rotisserie cooked Cape Grim peppered rib of beef with beetroot & horseradish**

### **Starters**

28hr Soir sourdough with freshly churned seaweed butter or new seasoned olive oil – 4

Milking Yard Farm Sommerlad chicken ribollita soup with Tuscan cabbage – 15

Biodynamic pumpkin hummus with prawns & wood-fired green onion bread - 16 (V available)

Artisanal cured meats selection – 22/32

- capocollo, quattro stelle, morcon picante, lomo, de palma salami & house parfait

South Coast & Moonlight Flat A grade oysters with celeriac & horseradish mignonette - 6/24/48

Smoked Petuna ocean trout with devilled egg - 20

Warm poached egg with truffles Reggiano & soft polenta – 24

Yellow-fin tuna, white radicchio, pistachio & avocado with spicy finger lime dressing - 24

Jerusalem artichokes, celeriac & radish salad with truffled pecorino - 12 / 16 (V)

Kohlrabi, pear & radicchio salad with black tahini - 10/14 (V) (VG)

### **Lunch**

Slow cooked cauliflower steak, celeriac, chestnuts & sage - 22

Chestnut wood-grilled calamari salad, guanciale & mustard fruits - 30

Crab risotto with a stew of organic leeks & seaweed – 15/28

House-smoked O'Connor's Gippsland Black Angus salt-beef sandwich with dill pickles – 17

Market fish of the day with Angelica Farm fennel & pickled lemon salad - MP

Wood roasted Milawa chicken, winter bread salad & pancetta - ½ 33 /whole - 60

Rotisserie cooked Cape Grim peppered rib of beef with beetroot & horseradish - 38

### **Sides**

Fennel, radicchio, rocket salad - 12

Caramelised Brussel sprouts with chestnuts & dukkha - 12 / 16 (V)

Millet & cauliflower mash with hazelnuts - 12 / 16 (V)

Triple cooked russet chips, smoked garlic aioli's - 10

### **Cheese & Desserts**

Stone & Crowe cheeses (Yarra Valley) small – 15 / large – 25

Passionfruit pavlova – 15

Rutherglen muscat crème caramel – 14

Blood orange & single origin chocolate parfait - 15

Warm Bramley apple pie with cheddar ice cream 2 pers - 12 pp / 24