

All the wine on our list is produced using sustainable agricultural practices.

We go one step further on our small farm where Darren, Camillo and James grow much of our produce using a low tillage, regenerative approach in the spectacular volcanic soils of the Central Highlands near Daylesford.

We transport all of our produce in reusable packaging.



Scan to see our farm

Open every day from 12pm

Apéro Hour
half price cocktails
5pm-6pm

BANQUET

3 courses - \$78

shared entrees, mains & sides,
individual dessert

4 courses - \$92

shared snacks, entrees, mains & sides,
individual dessert

SUNDAY LUNCH

4 courses
same price as 3 courses

SNACK

Sicilian olives, roasted almonds 12

Caponata with pistacho, mint & gnocco fritto 16

Crispy fried potato & preserved lemon pastries with green harissa 16

Freshly baked focaccia with confit garlic 9

ENTREE

Herb stuffed zucchini flowers with green pea & d'espelette 24

Roasted beetroot, candied walnut, capers, thyme & aged balsamic with garlic skordalia (or Manchego cheese custard) 25

Baked woodside goats' curd, olive tapanade & crostini 25

Black chickpeas, saffron migas, leafy greens & almond sauce 22

Salad of Burrata cheese, peaches, basil, purslane & pickled green almonds 25

Grilled white polenta, Milawa blue cheese, figs & bitter leaves 23

MAIN

Leeks baked in Ricetta di Mirto, lemon pilaf, almonds & Summer herbs with ewe's milk yoghurt (or almond skordalia) 35

Girella pasta; ricotta cheese, spinach, brown butter, walnuts & aged balsamic 37

Pasta Liguria; green beans, pesto Genovese, with cavatelli, pine nuts & potato 35

Aubergine Bonifacio; Corsican style eggplant, sheep's cheese & sauce vierge 35

Bourride; roasted Ronde de Nice summer squash, saffron aioli & soft herbs 35

SIDE

Salad of Summer leaves & herbs from our farm, white balsamic 17

Crispy fried zucchini frites with lemon 16

Roasted Nantes carrots, Sicilian pine nut & currant agrodolce 18

Smashed cucumbers, mint, barberry dressing 16

Patsy's

We accept Amex - All card payments may incur up to a 1.9% surcharge
10% surcharge applies on Sundays

CHEESE

Coal River Valley, **Blue**, cow's milk, Tasmania 17
A blue cheese that gives you a bite; Creamy and flavour packed with a crumbly texture.

Maffra, **Cloth-aged Cheddar**, cow's milk, Tinamba, Gippsland 20
The cheddar has a soft and slightly crumbly texture with a sweet upfront notes and a long smooth palate.

Fromagerie Guilloteau, **Brebirousse**, ewe's milk washed rind, France, 17
Flushed orange rind, velvety & oozes deliciously with meaty, earthy flavours to balance the rich aromas.

Selection of all three cheeses 38

DESSERT

Biancomangiare; almond milk pudding, green rhubarb, blood plum & Etna Bitters 23

Cannoli; dark chocolate, salted caramel & hazelnut praline 19

Trio of grown up glacés 19
Date & Three Foxes coffee amaro;
Orange & Grand Marnier;
White peach & RinQuinQuin liqueur.

Gâteau Basque; creamy custard & blackberry tart, brown butter ice-cream 20

Crème Brûlée; orange, vanilla & amaretti 22

LIQUID DESSERT

Coretto Amaro, Three Foxes Coffee Amaro, Walnut, Paul Giraud V.S.O.P Cognac, orange bitters 27

Domaines Pierre-Marie Chermette Crème de Cassis, **Beaujolais, France** 30ml 14

NV Pennyweight Gold | Riesling et al | Beechworth, VIC 75ml 11

— Patsy's

DIGESTIF

Meletti Amaro 14

Three Foxes Coffee Amaro 17

Silvio Carta Bitteroma Amaro 18

Levi Serafino Grappa di Barolo 23

Diplomatico Reserva Rum 18

Kings County Straight Bourbon 36

78 Degrees Australian Whiskey 19

Michel Couvreur Clearach Single Malt 22

Paul Giraud et Fils VSOP 8 yrs Cognac 23

Christian Drouin VSOP Calvados 22

La Berthe de Joux Absinthe 23

Silvio Carta Mirto Rosso Ricetta Storica 19

Meletti Limoncello 13

Naked Oak Aged Amaretto 20