34

28

28

Mount Bernard Olives NF DF V VG GF	8
Housemade Focaccia Mount Bernard olive oil NF DF V VG	14
Ploughmans Platter Smoked gypsy ham, local cheddar, house pickles, chargrilled sourdough NF	18
SIDES Available 11.30pm - 8.30pm	
Fries + aioli or ketchup NF GF V	12
Cauliflower cheese gratin NF V	16
Grilled Broccolini anchovy butter, lemon NF GF	14
Cos Salad Radish and chives, with buttermilk dressing NF GF	14

SMALLS

Available 11.30am - 8.30pm

LARGER Available 11.30am - 8.30pm **Trawool Ribs** Half rack of BBQ pork ribs, pineapple + corn salsa GFNF Fish + Chips Trawool brew beer battered flathead, chips, house tartare sauce + lemon NF Chicken Schnitzel Estate herb crumb chicken breast. cabbage + fennel slaw, gravy NF Trawool Wagyu Burger

28 Wagyu beef patty, sesame bun, cheese, Estate pickles, burger sauce + fries NF **Baked Gnocchi** 26 Garden ratatouille, That's Amore bocconcini, basil VNFGO

+ EVENING

Only available 5.30pm - 8.30pm

Crudo MP please ask for today's fish selection along with accompaniments

Buffalo Mozzarella 22 That's Amore Buffalo Mozzarella, chargrilled pumpkin agrodolce, radicchio V, GF, NF

Whole market fish MP Please ask for today's catch served with Estate herb butter + lemon GF NF

Cape Grim 250g Ribeye	45
Served with your choice of red	
wine jus or peppercorn sauce G	F NF

SWEETS

Available 11.30am - 8.30pm

Rhubarb and Apple Crumble	18
Housemade vanilla ice cream NFV	

Trawool Paylova 16 Whipped cream, passionfruit, kiwi NF GF

Housemade Gelato per scoop 5 please ask for today's flavours GFV

Coffee or tea with cake 1.5 Today's selection of cake with your choice of coffee or tea.



GF gluten free V Vegetarian VG Vegan DF Dairy Free GFO Gluten Free Option VGO Vegan Option DFO Dairy Free Option NFO Nut Free Option VO Vegetarian Option

Please be advised that all menu items may contain or come into contact with wheat, eggs, nuts and other allergens. For any specifics, please speak with a manager. 15% surcharge applies on public holidays and Sunday's.